THE LITTLE CHURCH ON THE PRAIRIE
UNITED PRESBYTERIAN WOMEN

# POTLUCK POTPOURRI

## *RECIPE FOR CHRISTIAN LIVING*

*Blend 1 cup of Love with*
*1/2 cup of Kindness*
*Alternately add in small portions:*
*1 cup of Appreciation and*
*3 cups of Pleasant Companionship*
*Into which has been sifted*
*2 teaspoons of Deserving Praise*
*Flavor with 1 teaspoon of Carefully Chosen Advice*
*Lightly fold in 1 cup of Cheerfulness, to which has been added a pinch of Sorrow*
*Pour with Tender Care into Clean Hearts and let bake until well matured.*
*Turn out on the Surface of Society*
*Humbly invoke God's Blessing and it will Serve all Mankind*

*Artwork and Calligraphy*
*by Kay Work*

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# POTLUCK POTPOURRI

Little Church on the Prairie

Vernon G. Elgin, Pastor

Potluck Potpourri has been the collective endeavor of Deborah Circle and U.P.W. This book began as a few dittoed pages and grew and grew and grew. After every U.P.W. luncheon, Quest Group dinner or Church potluck, requests for recipes abound. "Why not publish a cookbook?" someone said. So we did. On the following pages you will find many enticing entrees, scrumptious salads, delicious desserts and much, much more!

Thanks and praises go to those who shared their recipes, time and talents. Many hands have contributed to the completion of this project - our special thanks to the following people:

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The proceeds from the sale of this book go to the U.P.W. Mission Fund.

Enjoy,

Lucille Gehringer
Stevie Tubbs
May 1983

## PRESSING YOUR POTLUCK

How many times have you attended a potluck supper and enjoyed a meal so delicious it would titillate the palate of the most experienced of gourmets.

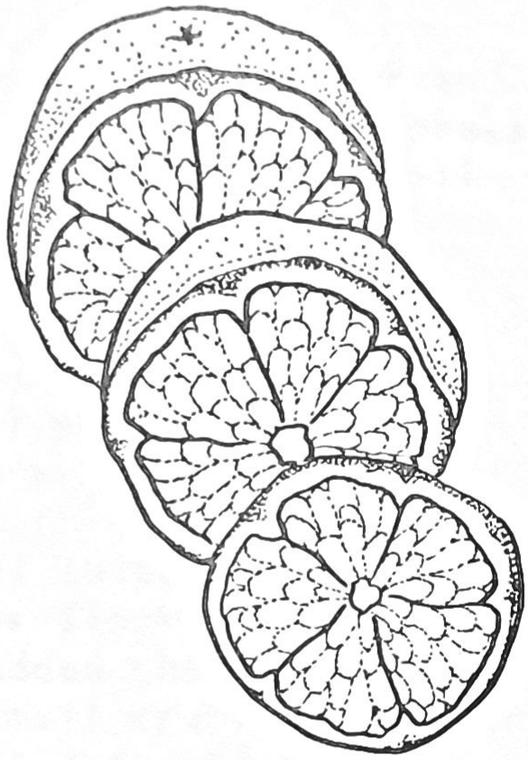
The original potluck suppers, however, customary in a time before refrigeration, TV dinners and microwave ovens, were seldom spread out banquet style.

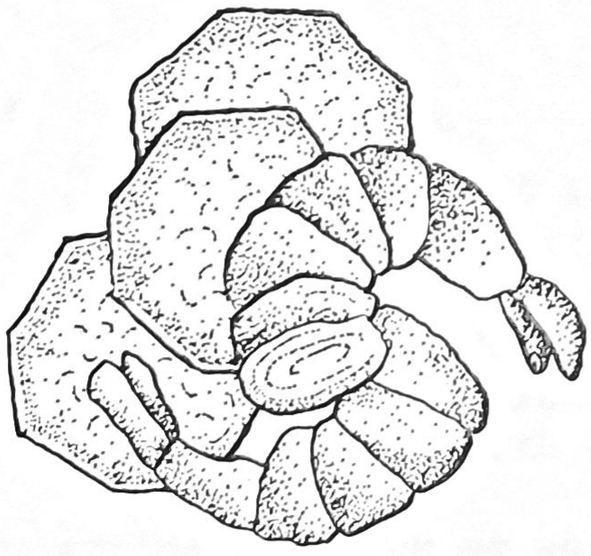
Potlucks originated generations ago when homes were equipped with a large family cooking pot suspended by a hook over the fireplace, where the fire was kept going almost constantly to keep the pot boiling.

Anything edible was tossed in the pot and when mealtime came, family members as well as guests, fished for themselves and what they were fortunate enough to find was "potluck".

Found in Women's Circle Home
Cooking 1980

# Appetizers





## MINIATURE QUICHE LORRAINE

Crust:

1 3-oz. pkg. cream cheese
1 C flour
1/2 C butter or margarine
pinch salt

Cream the cheese and butter, add flour and salt. Mix well and chill. After chilled, press dough against inside bottom and sides of small 1 3/4" muffin tins, enough crust for 24.

Quiche:

8 slices bacon, fried and crumbled
1 1/2 C shredded Swiss cheese

Mix following in a bowl suitable for pouring; beat with egg beater - 1 Tbs flour, 1/2 tsp salt, 2 eggs, 1 C milk. Put shredded cheese and then crumbled bacon into each small crust; pour over with egg mixture. Bake at 350 for 25 to 30 minutes until brown. May be frozen. Reheat to serve. Serves 2 dozen.

Lucille Gehringer

## *RECIPE FOR A GOOD DAY*

*Take two parts of unselfishness and*
*One part of patience. Work together.*
*Add plenty of industry, Lighten with*
*Good spirits & sweeten with kindness.*

*Put in smiles as thick as raisins in*
*Plum Pudding, and bake by the warmth*
*which streams from a loving heart.*

*If this fails to make a good day,*
*The fault is not with the recipe,*
*but with the cook.*

## CHEESE PUFFS

1/2 C butter
1/4 lb. cheese (Jack, cheddar, or your preference)
3 oz. cream cheese
2 beaten egg white (beat until stiff)
1 lb. loaf unsliced bread (French is good)

Melt butter and cheese over hot water. Fold into beaten egg whites. Cut bread into 1" cubes, dip into above mixture, place on tray covered with waxed paper, cover with waxed paper. Place in freezer. When frozen store in sealed plastic bags. When ready to use, place cubes on cookie sheet and bake at 400 for 8-10 minutes.

Dorothy Peterson

## CREAM CHEESE AND SHRIMP OR CAVIAR HORS D'OEUVRES

Mix and press into shallow glass dish:
8 oz. cream cheese
2 Tbs mayonnaise
1 Tbs curry powder (omit if using caviar)

Crumble 1 can shrimp or caviar over cheese mixture.
Add 2 thinly sliced green onions (tops and all).
Sieve 1 hard boiled egg white over onions.
Sieve 1 hard boiled egg yolk over egg whites.

Serve with Melba toast rounds or crackers.

June Sitts

*I've counted calories by the score;*
*In dining room and kitchen.*
*Look what it made of me,*
*A chubby mathematician.*

## FIESTA QUICHE DIEGO

1/4 cup butter or margarine, melted
10 eggs, beaten
1/2 C flour
1 tsp baking powder
1 tsp salt
2 4-oz. cans diced green chiles
2 C cottage cheese
1 lb. Swiss cheese, shredded
1/2 C minced onion

Combine butter, eggs, flour, baking powder and salt; mix well. Add chiles, cottage cheese, Swiss cheese and onion. Mix thoroughly. Pour into lightly greased baking dish or pan (about 12x7x2). Bake at 400 for 15 minutes. Reduce heat to 350 and bake 60 minutes longer, or until knife inserted in center comes out clean. Serve hot.

This can be a main dish or appetizer. For convenience, bake ahead and freeze. It reheats well. Cut into squares, small for party appetizers; large, for main dish. Also the cut squares can be quick frozen on a cookie sheet then transferred to a freezer container for use as needed.

Geraldine Chesley

## HOT CHEESE PUFFS

1/2 C butter
2 C grated cheddar cheese
1 C sifted flour
1/2 tsp worcestershire sauce
Dash salt

Mix butter and cheese together with electric mixer. Add flour and salt and worcestershire, mixing well until it holds together. Shape into balls. Bake at 400 for 15 minutes.

Beryl Cram

## PARTY SHRIMP QUICHES

1 pkg buttterflake refrigerated rolls
4 oz small cooked shrimp
1 egg
1/2 C wipping cream or half and half
2 Tbs finely minced green onion
1/2 tsp salt
1/4 tsp dill weed
1/8 tsp cayenne pepper
1/2 C shreddded Swiss cheese

Generously grease 2 dozen 1 3/4 inch muffin cups. Set aside. Separate rolls into 12 equal pieces. Cut each in half and press each half into bottom and sides of muffin cups. Divide shrimp evenly among muffin cups. Beat together egg, cream, onion, salt, dill and cayenne until well blended. Use about 2 tsp of mixture for each cup, sprinkle cheese over tops. Bake uncovered at 350 until edges are brown and centers appear set. Cool five minutes to serve warm. May be frozen in in air tight package. To reheat: bake on baking sheet 15 minutes at 350 or until hot. Makes 24 appetzers.

Jean Camp

## SAUSAGE SNACKS

1 lb. "hot" sausage
(Jimmy Dean sage or hot)
10 oz. grated sharp cheddar cheese
3 C Bisquick

Mix all ingredients together and roll into bite size balls. Bake at 350 for 15 minutes on a cookie sheet. Makes about 50 balls.

Stevie Tubbs

## HOT SAUSAGES

1/2 C chili sauce
1/2 C currant jelly
1 1/2 Tbs lemon juice
1 1/2 tsp prepared mustard

Stir together and heat.

Add 2 packages (7 oz. each) cocktail weiners
(Little Smokies or other)
13 1/2 oz. pineapple chunks, drained

Simmer 15 minutes. Serve hot.

Amelia Haag

## GARLIC MUSHROOMS

1 pound fresh mushrooms
1/2 tsp. salt
1/4 tsp. pepper
1 tsp. oregano
1/3 C wine vinegar
1 C oil
crushed clove garlic

Mix all ingredients. Let stand at room temperature for four hours. Do not cook. Use toothpicks when serving.

Joy Cook

*Housewife's Rhyme:*

*Too little to save; too much to dump*
*That's what makes the housewife plump!*

## OLIVE CHEESE BALLS

4 oz sharp grated cheese
1 stick oleo or butter
1 1/2 C flour
1 medium jar of stuffed olives

Melt oleo and cheese, add flour. Drain olive and wrap flour mixture around olives and bake 400 oven for 20 minutes or until starting to turn golden.

Eliza Robison

***What I like about food for thought is it doesn't have any calories...***

## SPINACH BALLS - HOT

1 10 oz. pkg. chopped spinach
1 C seasoned stuffing mix....fine, not cubes
1/2 C grated Parmesan cheese
3 eggs, beaten
6 Tbs softened butter
Salt and pepper to taste

Cook spinach, drain well. Combine with all other ingredients and mix well. Roll into walnut size balls. Place on cookie sheet. Freeze. To serve, bake in frozen state for 10 minutes at 350. Makes four dozen.

Beryl Cram

*Enjoying good food is being thankful for one of the many blessings God has given us. And may preparing good food never become a "chore for us!*

## SALMON BALL

1 15-1/2-oz. can salmon (drained)
1 8-oz. cream cheese (softened)
1 Tbs lemon juice
2 tsp grated onion
1 tsp horseradish
1/4 tsp salt
1/4 tsp liquid smoke
1/2 C chopped pecans
3 Tbs parsley flakes

Mix first 7 ingredients together. Form a ball and roll in parsley flakes and nuts, or just nuts, or whatever. It's better to make the Salmon Ball and put it in the refrigerator. It seems to be easier to handle when the Salmon Ball is rolled in the flakes and nuts.

Marjorie Elgin

## CHEDDAR CHEESE HORS D'OEUVRES

2 C packed sharp cheddar cheese
1/2 C soft butter or margarine
1 C flour
1 tsp salt (scant)
3/4 C finely chopped nuts

Mix well, first with spoon and then with hands. Mold into rolls, wrap in wax paper and freeze. Remove from freezer five minutes before slicing thin. Place on cookie tin and bake about 15 minutes at 350. (Watch carefully.) Serve warm.

Eloise Boldt
Breaking Bread cookbook

*Time is an herb that cures all diseases.* B. Franklin

## SALMON CHEESE BALL

1 can (1 lb) red salmon
1 8 oz pkg cream cheese
1 Tbs lemon juice
2 tsp grated onion
1/4 tsp salt
1/2 tsp liquid smoke
1 tsp prepared horseradish

Drain salmon, remove skin and bones. Stir into softened cream cheese with remaining ingredients, mix thoroughly. Chill for several hours. Serve either in a bowl or form into a ball and roll in 1/2 cup chopped pecans and 1/2 cup finely minced parsley. Serve on plate with crackers.

Jean Camp

## VEGETABLE DIP

1/2 pint sour cream
1 C Miracle Whip
1 Tbs dill
1 tsp parsley
1 tsp beaumonde
1/2 tsp Worcestershire Sauce
1/4 tsp. pepper
1/2 tsp garlic salt

Mix together thoroughly. Dip vegetables.

Sharon Smith
Omaha, Nebraska

*Sing while you gather*
*Your good friends together;*
*With food and with wine,*
*Who cares for the weather?*

## ARTICHOKE DIP

1 can (8 1/2 oz.) artichokes in water
1 C grated parmesan cheese
1 C mayonnaise
1/8 tsp garlic powder

Drain and mash artichokes. Mix all ingredients. Put in oven-proof bowl and heat at 350 for 20 minutes. Serve with crackers.

Jackie Hunt

## CHILI/CHEESE DIP

1 15-oz. can hot chili with beans
1 3-oz. package cream cheese

Heat and serve with chips.

Joy Cook

## HOT CRAB OR SHRIMP APPETIZER

1 8oz pkg cream cheese
1 6oz pkg crab or shrimp, drained
1 Tbs chopped onion
1 Tbs milk
1/2 tsp cream style horseradish (opt)
1/4 tsp salt
dash pepper
1/3 C sliced toasted almonds

Blend all ingredients together and bake in oven-proof bowl at 375 for 20 minutes. Serve with crackers. Makes 2 cups.

Helen Lieurance

## CABALLERO DIP

1 small can refried beans
2 Tbs chili salsa
1 1/2 C sour cream
1 C mayonnaise
1 pkg taco seasoning
1 C guacamole
1 C chopped green onions
3 medium tomatoes, cored, seeded and chopped
8 oz. shredded cheddar cheese

Layer #1

Mix together refried beans and chili salsa. Spread on bottom of glass baking dish.

Layer #2

Mix 1 C sour cream, mayonnaise, and taco seasoning. Spread.

Layer #3

Mix guacamole plus 1/2 C sour cream.

Cover with shredded cheddar cheese. Garnish with chopped green onions and chopped tomatoes. Refrigerate. This will last several days. Serve with tortilla or corn chips.

Note: Guacamole can easily be made by mashing 3 ripe avocadoes with 2 Tbs lemon juice and salt and pepper.

Dorothy Rash

## FRUIT DIP

Lemon yoghurt
Cool Whip

Combine equal parts of the above ingredients.

Kay Work

## SHRIMP DIP

1 can mushroom soup
8 oz. cream cheese
1 envelope Knox gelatin dissolved in 1/2 C water
1/2 C chopped green onion
1 C chopped celery
1 C mayonnaise
1 small can shrimp (crab meat can be used, too)

Heat soup with cream cheese until melted. Add dissolved gelatin, then rest of ingredients and pour into mold. Refrigerate. Serve with crackers or raw vegetables.

Dorothy Peterson

## SHRIMP/CRAB SPREAD

Mix or blend: 2 3-oz. pkg. cream cheese
1 pkg. cooked crab meat
and/or
1 pkg. cooked chrimp
Whip until smooth in blender. Put in serving dish. Top with mixture of:

1/2 C chili sauce
1 Tbs horseradish
1 Tbs lemon juice
1/2 tsp grated onion
dash salt

Serve with sesame seed or rye crackers.

Betty Patton

*The perfect hostess is like a duck, calm and serene on the surface, but paddling like crazy underneath.* anon.

## SWEET HOT MUSTARD

1 4-oz. can dry mustard
1 C cider vinegar

Pour vinegar over mustard. Do not stir (mustard absorbs liquid). Let stand overnight.

Beat together in large measuring cup or glass bowl:

2 eggs
3/4 cup sugar
1 tsp salt

Add mustard mixture. Microwave (high) 2 minutes. Stir. Microwave (70%) 2 to 3 minutes. Stir every minute. Cool. Beat in 1 1/2 C mayonnaise. Store in refrigerator.

June Sitts

## ZUCCHINI PICKLES

2 medium zucchini sliced into a bowl of salt water (1 Tbs salt); let sit one hour. Drain. Rinse.

Slice 1 onion, 1 green pepper into squash. Add 2/3 C sugar, 1/2 C vinegar, 2 Tbs mustard seed. Mix. Let sit overnight. Stir often. Keep refrigerated until all used.

Nita Glass

## FRUIT DIP

8 oz. softened cream cheese
7 oz. jar marshmellow creme

Mix ingredients. Dip fruit.

Joy Cook

## APPLE-ORANGE BREW

1/2 C sugar
1/2 C brown sugar
1 cinnamon stick
12 whole cloves
1 1/2 qts. apple cider or juice
1/2 C lemon juice
3 1/2 C orange juice
2 C water

Combine sugar, brown sugar, cinnamon, cloves and cider in a large pan. Bring to a boil and simmer 5 minutes. Remove spices. Add lemon juice, orange juice and water to mixture. Heat. Makes 3 1/2 qts.

Theo Graves

## HOLIDAY PUNCH

1 pkg. cherry powdered drink mix
2 C sugar
1 small can frozen orange juice
1 medium can pineapple juice
Water to make 1 gallon.

Combine all ingredients. Add colored ice cubes.

Lucille Gehringer

## *NOSTALGIA*

*Health food, soul food, junk food, all*
*Create a nostalgic mood;*
*O for the days when the choice was small*
*And food was only food!*

## FRUIT PUNCH

4 C sugar
6 C water
Mix until sugar dissolves.

Add: Juice of 2 lemons
2 small cans frozen orange concentrate
1 46-oz. can unsweetened pineapple juice

Puree 5 bananas and add to mixture. Freeze. Take out of freezer at least one hour before planning to serve. Mash in punch bowl. Add 2 2-litre bottles of 7-Up.

Geraldine Chesley

## SPARKLING CRANBERRY PUNCH

3 pints cranberry juice cocktail
2 C orange juice
1/4 C lemon juice
2 qt. bottles ginger ale

Add ginger ale just before serving.

Quest Missioners

## COCOA MIX FOR THE CALORIE COUNTERS

1/2 C cocoa
1/2 C sugar
1/2 C Sugar Twin
2 3/4 C non-fat dried milk
1/2 C non-dairy coffee creamer
3/4 tsp "no-salt" or regular salt

Use 1/4 C mix per coffee cup in hot water.

Hope Manwill

## PINK PUNCH

2 pkg. flavored gelatin
2 C boiling water
6 C cold water
1 4-oz. can frozen orange juice
1 4-oz. can frozen lime or lemon juice
1 4-oz. can pineapple juice
1/2 C sugar
1 qt. ginger ale

Dissolve gelatin in boiling water. Add sugar, then remaining ingredients, except ginger ale. Chill. Add ginger ale just before serving.

Lucille Gehringer

## FRIENDSHIP TEA

1 C instant orange drink (Tang or Kool Aid)
3/4 C instant tea
1/2 pkg. or 1 1/2 tsp unsweetened lemonade mix
3/4 C "Sugar Twin"
1/2 tsp cinnamon
1/4 tsp cloves

Mix well. Store in jar with lid. Use 2 rounded tsp of mix per cup in boiling water.

Note: It is called Friendship Tea as it is kind to your figure and your friends.

Hope Manwill

## OLD FIREPLACE MOTTO

"The beauty of the house is order;
The blessing of the house is contentment;
The crown of the house is godliness;
The glory of the house is hospitality."

## RED VELVET PUNCH

8 C cranberry juice cocktail
1 can (6 oz.) each thawed frozen orange juice, pineapple juice and lemon juice concentrates
2 C grape juice

Mix in large bowl over block of ice. Just before serving add 2 qts. of ginger ale. Garnish with slices of lemon and lime. (Makes 25 cups.)

Hazel Cole
Breaking Bread cookbook

*Green is the holly,*
*and red is the berry;*
*Bring on the fixings,*
*We'll feast and be merry.*

## CINNAMON WALNUTS

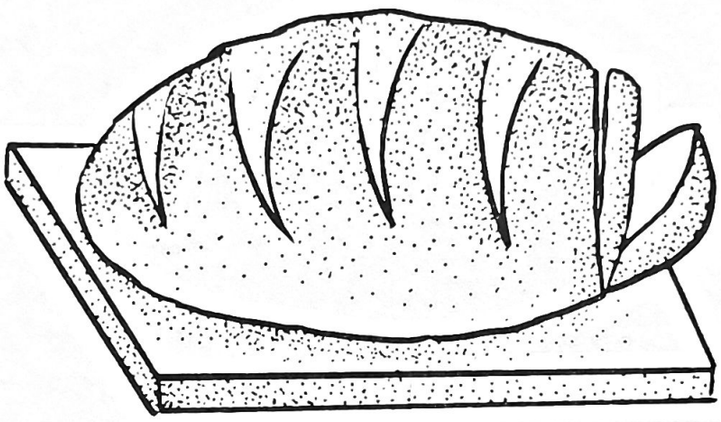
1 C sugar
1 Tbs cinnamon
5 Tbs water
1 tsp vanilla
2 C walnut halves

Cook until mixture boils. Add walnut halves. Remove from stove and stire until mixture hardens. Separate nuts and spread on buttered plate. To keep, place in tight container.

Miriam Krebs
Breaking Bread cookbook

***Think how smart we'd all be if we retained as much of what we read as of what we eat.***

B



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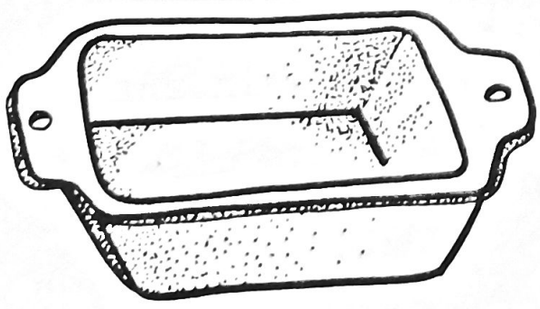

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# PASTOR ELGIN'S SWEET ROLLS

Note: I do not use a recipe, but it seems to be about these proportions (for about 10 dozen rolls.)

About 6 cups of milk (I use powdered milk usually); 2 or 3 cubes of margarine, or equivalent shortening; 1 cup of sugar; 1 tsp of salt. Mix these together, and scald. Allow to cool. (1/2 hour)

Whip or beat 4-6 eggs. Mix three packages of dry yeast with warm water--I usually make about 1/2 cup out of it. Add eggs and yeast to mixture above, when it is cool.

Mix in about 6-7 lbs. of flour--or till a nice semi-dry consistency--not too heavy.

Let rise two to three hours in warm place; push down; let rise another 45 minutes or so.

Roll out in batches with rolling pin about 1/4 inch thick. Meantime melt two cubes of butter or margarine, get out a package of brown sugar and cinnamon. Pour butter or spread over rolled out dough. Sprinkle sugar on, and powder with cinnamon. Add raisins and nuts if desired. Or use jam instead of brown sugar and cinnamon. Roll mixture into long roll. Cut into rolls about 1 or 1 1/2 inches high. Put on greased pan. Allow to rise an hour or so. Bake in oven at 350 for 20-25 minutes, or until brown.

When cool: Frost with combination of scalded evaporated milk, butter or margarine and vanilla poured over powdered sugar and creamed. Rolls may be taken out of pan shortly after removing from oven and allowed to cool on rack or another pan, and then replaced in original pan for storage. Nuts may be sprinkled over rolls.

Vernon Elgin

*To love and honor are okay*
*And one might promise to obey;*
*But what makes wives turn slowly gray*
*Is what to cook each blessed day.*

## LUNCHEON OR DINNER BREAD

1 Thin sliced sandwich loaf of bread.
Trim crusts

Beat 2 eggs with a dash of salt. Add
4 Tbs heavy cream.

Take 3 slices of bread. Soak middle slice in egg mixture. Put between 2 dry slices, and cut pile into thirds.

Do this with remainder of loaf. Place fingers of bread on cookie sheet and freeze. Store them all in a plastic container in the freezer until needed.

To serve: Roll each finger slice in melted butter and Parmesan cheese.

Heat 15 minutes at 350 until golden brown. Watch and maybe turn once.

PEARL RICHARDS

## ALL-BRAN ROLLS

1 C shortening ( I use lard or bacon fat)
1/2 C sugar
1 1/2 tsp salt
1 C all bran
1 C boiling water

Combine the above, stir until fat melts. Add 2 eggs and 2 cakes yeast which has been dissolved in 1 c warm water.

Add 6 C flour. Beat well.

Place in bowl and brush top with melted fat. Place in refrigerator until wanted. ( Up to a week)
Make into rolls. Place in muffin tins. Let rise 2 hours. Bake at 400 for 20 min.
This is a soft dough.

Makes about 2 1/2 dozen.

MARY SPEERS

*The Proof's on the Page*

*I use no index for my best recipes.*
*My method is more expedient,*
*For all my favorites are found on pages*
*Covered with spilled ingredients!*

# FRENCH BREAD (MADE IN CUISINART)

1. In pitcher, proof yeast for about ten minutes or until foamy.
   1 1/2 C warm water
   1 tsp sugar
   1 1/2 oz. Bakers years or 1 1/2 pkg. dry yeast.

2. Put steel blade in food processor and add 1 C flour
   1 tsp salt
   Slowly add yeast mixture while machine is running.
   Let process one minute to develop gluten.

3. Add 2 1/2 C to 3 C additional flour to yeast mixture. (Machine will bog down if there isn't enough flour but you want as soft a dough as the machine can handle. Let machine process one to two minutes. Dough should be smooth and satiny.

4. Let dough stand about five minutes - then divide dough in half. Put each half on a floured board and roll into 6x15 rectangle. Roll each up jelly roll fashion.

5. Spray baguette pans with Pam. Place dough in pan and slash top several times with steel blade. Cover with a damp towel.

6. Turn on oven for one minute; turn off and let bread rise in oven until about double (20-30 minutes).

7. Remove towel from bread and turn oven on 450 without removing bread. Bake for 10 to 12 minutes then brush top of bread with beaten egg white glaze.

cont.

8. Turn oven to 400 and bake for 10 to 15 minutes. Should be a light brown. Carefully slip bread from pans and put right on oven racks and bake another 10 to 15 minutes, or until brown and crusty.

Optional raising method:
You may finish one through five. Brush loaves with corn oil and voer lightly and refrigerate several hours or until ready to bake (dought raises in refrigerator).

With this method I start baking bread in pre-heated 400 oven. It may have to bake a little longer.

June Sitts

## CHOCOLATE ZUCCHINI BREAD

3 eggs beaten
2 C grated, peeled zucchini
1 C oil
2 C sugar
2 Tbl vanilla

Mix these together until well blended.
Add to:

1/2 C cocoa
2 1/4 C unsifted all-purpose flour
1 tsp salt
1 1/2 tsp soda
2 1/2 tsp baking powder

After thoroughly mixing dry ingredients, add liquid mixture. Do not beat, but mix well. Bake in 10" tube pan or two bread pans (9x5x2 1/2 ) for 45 minutes - 1 hour at 350.

MARY SUE BERGERON

## COOL RISE WHITE BREAD

5 1/2 - 6 1/2 C flour
2 pkgs yeast
2 Tbs sugar
1 Tbs salt
salad oil
1/4 C margarine
2 1/4 C hot tap water

Combine 2 C flour, yeast, sugar and salt. Add margarine and water. Beat well. Add 1 C flour. Beat well. Stir in enough flour to make soft dough. Turn onto floured board. Round into ball. Knead 5 minutes. Cover with plastic wrap and with towel. Let rise 20 minutes. Punch down. Divide in two. Roll each into an 8x12 rectangle. Roll up tightly into loaves. Place in loaf pans. Brush dough with salad oil. Cover pans loosely with wax paper which has been brushed with oil. Cover with plastic wrap. Refrigerate 2-24 hours. When ready to bake, remove from refrigerator. Uncover and let stand 10 minutes. Bake at 400 for 35-40 minutes.

Virginia Horst

## BEST-EVER GINGERBREAD

1 C sugar
1 C oil (scant)
1 C molasses
1 C boiling water
2 tsp soda
1 tsp ginger
1/2 tsp cinnamon
1/2 tsp cloves
2 1/2 C flour
2 eggs
dash of salt

Combine in order given, adding flour and soda alternately with water. Bake in greased 9x13 pan for 40 minutes.

Mary Sue Bergeron

"Breathes there a wife with soul so dead;
Who to her husband has never said:
'This is my own real, homemade bread!"

RAISED WAFFLES

1 pkg. active dry yeast
1/4 C warm water
1 3/4 C lukewarm milk (scalded then cooled)
2 Tbs sugar
1 tsp salt
3 eggs
1/4 C butter softened
2 C all-purpose flour

In large mixer bowl, dissolve yeast in warm water. Add remaining ingredients; beat until smooth. Cover, let rise in warm place one and one half hours. Stir batter down. Cover again; refrigerate 8 to 12 hours. Stir batter down. Pour from cup or pitcher into center of hot waffle iron. Bake about 5 minutes or until steaming stops.

Serve with syrup or jam or can be served with whipped cream and sweetened strawberries. This resembles a Belgium waffle.

JUNE SITTS

## SUPER BUTTERMILK PANCAKES

2 eggs, separated

Sift together:
1 1/2 C flour
1 tsp baking powder
1/2 tsp soda
2 Tbs sugar

2 C buttermilk (very clabbered)
2 Tbs melted shortening
1/2 tsp salt

Combine egg yolks and buttermilk. Stir in shortening. Add sifted dry ingredients. Stir slightly. Whip egg whites and fold in carefully.

Cook as you would other pancakes.

PEARL RICHARDS

## OVEN PANCAKES

3 eggs
1/2 C milk
1/2 C flour
1/2 tsp salt
2 Tbs melted butter

Heat oven to 450. Grease 10" heatproof skillet(ovenproof handle) and place in refrigerator to cool. Beat eggs with a fork to blend. Slowly add flour, beating constantly. Stir in salt, milk and butter. Pour batter into the cold skillet and place in 450 oven - 18 min. Serve with melted butter, powdered sugar and lemon wedges. (For something more substantial, serve with left-overs, like creamed chicken and mushrooms and vegetables.

FERN PETERSON

## EASY MAYONNAISE MUFFINS

2 C. self-rising flour
1/4 C real mayonnaise
1 C milk
1 Tbs sugar

Combine ingredients and spoon into greased muffin pan. Bake at 400 15-20 minutes till golden in color.

Option: Put layer of jam in the middle of the muffings.

If you don't have self-rising flour - add 3 tsp baking soda, and 1 tsp salt to regular flour less 4 tsp flour.

KAY WORK

## PARMESAN BREAD

1 30 slice loaf white sandwich bread
1 egg
1/2 C whipping cream
1/2 lb butter, melted
grated Parmesan cheese

Whip cream till firm, then add egg and beat together.

Stack 3 slices of bread, then remove crusts. Spread egg mixture on both sides of middle slice. Pile again. Cut into halves diagonally ( or thirds lengthwise). Brush butter on all sides with pastry brush. Place on cookie sheet. Sprinkle with Parmesan cheese.

Bake 15 minutes in heated 350 oven. Or may be frozen on cookie sheet wrapped in foil. Thaw 1/2 hour before baking.

Serves 20 - 30

ALICE AMBLAD

## *A RECIPE FOR A HAPPY HOME*

*4 cups of love*
*2 cups of loyalty*
*1 cup friendship*
*2 spoons tenderness*
*4 quarts faith*
*1 barrel laughter*
*3 cups forgiveness*

*Thoroughly mix love with loyalty*
*Add friendship and hope*
*Blend in tenderness and faith*
*Sprinkle with laughter*
*Bake in the sunshine and serve daily.*

## OLLIE COLLEN DUTCH DOUGHNUTS

These are always made on New Years Eve.

1 pkg yeast
1/4 C lukewarm water
1/8 tsp sugar
1 1/2 C milk
2 1/4 C flour
1 egg
1 1/2 C currants or raisins
1 sour apple, chopped
fat for deep frying at 375

Sprinkle yeast on lukewarm water,stir in sugar until dissolved. Scald milk and salt, cool to lukewarm, add yeast, beat in flour, add egg, raisins, currants and apple. Let rise for about an hour. Heat fat to 375. Drop spoonfull of mixture in hot fat and cook until brown on all sides. Drain on paper and serve sprinkled with powdered sugar.

Hendrika Landouw

## COFFEE CAN BREAD

1 pkg Fleishmans Yeast )
1/2 C warm water ) let stand 15 min.
1 Tbs sugar )

Add: 5 Tbs sugar
1 1/2 tsp salt
2 Tbs salad oil
1 large can evaporated milk
5 to 4 1/2 cups flour

Grease two one pound coffee cans with plastic tops.

Add dry ingredients to liquid. Mix well. Does not need kneading.

Put half of the dough into each can. Put lid on tightly. When lids pop off, bake for one hour at 325.

Take right out of the oven and butter top. Makes two loaves.

MILDRED EATON

## EASY CARAMEL ROLLS

Place 20 frozen rolls in 9 X 13 buttered pan, loosely. Sprinkle with 1/2 small pkg. regular (not instant) butterscotch pudding mix. Melt 1/2 C brown sugar and 1/2 C butter or margarine. Pour over rolls. Sprinkle with nuts. Cover well and let rise overnight.
Bake 30 - 40 minutes. 350.
Do this late at night and you have beautiful breakfast rolls.

EMILY HOLSAPPLE

# PRESBYTERIAN COFFEE CAKE

2 1/2 C sifted flour
1 C white sugar
3/4 C brown sugar
1 tsp each, salt, cinnamon and nutmeg

Sift all together and add a scant cup of oil, mix well. Take out 3/4 C of mixture, add a little more cinnamon and 1/2 C chopped nuts. (Topping)

To remaining mixture add:
1 egg
1 tsp baking powder
1 tsp soda dissolved in 1 C buttermilk
1/2 C chopped nuts

Mix well, pour into 9x13 well-greased pan. Put on topping. Bake at 350 for 35 minutes or until done.

Helpful hint - Use a bundt pan, well-greased. Put strudel mixture in bottom of pan, pour in batter and bake.

Lillie Buell

*Thank God for dirty dishes,*
*They have a tale to tell.*
*While others may go hungry,*
*We're eating mighty well.*

*With home and health and happiness,*
*Why should we want to fuss?*
*This stack of dirty evidence says...*
*God's been very good to us.*

## ORANGE BOW-KNOTS

Combine 1 1/4 C scalded milk, 1/2 C shortening, 1/3 C sugar, 1 tsp salt. Cool to lukewarm. Soften 1 cake yeast in the above mixture. Add 2 well-beaten eggs, 1/4 C orange juice, 2 Tbs grated orange ride. Beat thoroughly. Add 5 C flour. Beat to a soft dough. Let stand 10 minutes.

Knead on a floured surface until smooth. Place in a greased bowl. Let rise in warm place until double. Punch down. Roll 1/2" thick. Cut in 10 inch strips 1/2" wide. Tie in simple knot. Place on baking sheet. Cover - let rise till double.

Bake at 400 for 15 minutes.

Frost while warm with 2 Tbs orange juice 1 tsp grated peel, 1 C powdered sugar.

Makes 2 1/2 doaen.

MARY SPEERS

*RECIPE FOR A MIRACLE ( JOHN 2:1-12)*

1. *Admit your need*
2. *Be humble enough to ask for help*
3. *Prepare the resources available*
4. *Wait for the Divine Intervention*

*Pastor Vernon*

## ZUCCHINI BREAD

3 eggs
1 C granulated sugar
1 C brown sugar
1 C oil
1 tsp vanilla
1 tsp cinnamon
1 tsp salt
1 tsp soda
1/4 tsp baking powder
2 C grated zucchini
3C sifted flour
1 C chopped nuts

1. Beat eggs till foamy
2. Add sugars, oil, vanilla, cinnamon, salt baking powder, zucchini and flour. Mix well.
3. Fold in nuts.
4. Turn into greased 9 x 5 loaf pan.
5. Bake one hour - one hour and 15 minutes at 350.
6. Remove from pan, cool on rack.

Serve warm to accompany a meal; serve cold as a tea or dessert bread.

This is a good way to use up an abundant zucchini crop!

Lucille Gehringer

## *HAPPY HOME RECIPE*

*3 bushels love*
*4 gallons faith*
*2 armloads hugs*

*Daily blend all the above generously with loyalty and understanding. Season with hope and tenderness. For strength, bind together with prayer, kindness and forgiveness. Serve frequently with sunshine and laughter.*

## SOUR CREAM COFFEE CAKE

2 C flour
1 tsp baking powder
1 tsp baking soda
1 C butter or margarine
1 C sugar
2 eggs
1 C sour cream
1 tsp vanilla

Cream butter and sugar, and add eggs one at a time. Add dry items, sour cream, vanill and mix well.

Filling: 1/4 C packed brown sugar
1 tsp cinnamon
1/4 C sugar
1 C chopped nuts

Grease tube pan. Put half batter in and spread on half the filling. Repeat. Bake 350 for 40 minutes.

Mary Sue Bergeron

## BLUEBERRY MUFFINS

1/2 C milk
1/2 C salad oil
1 egg, slightly beaten

1 1/2 C flour
3/4 C sugar
1/2 tsp salt
2 tsp baking powder

1 C blueberries

Mix milk, oil, egg. Sift dry ingredients and add to milk mixtur. Blend in berries (can be frozen). Bake in greased muffin tins (or paper) in 400 oven: 20 minutes for large
10 minutes for small
until tops are golden brown. Makes 12 large or 40 small muffins.

Alice Amblad

# RECIPE FOR GETTING FAMILY TO SUNDAY SCHOOL

*Harvey Park*

*Combine four small children*
*Remove pajamas and place in warm, shallow water, two at a time.*
*Wash or soak as needed, allowing 30 to 60 seconds per pound.*
*Turn occasionally.*
*Remove from water, blot dry,*
*sprinkle generously with powder.*
*Arrange around breakfast table;*
*serve with orange juice, eggs, toast and milk.*
*Then wash skins gently with damp cloth.*
*Remove orange and egg-stained clothing.*
*Roll and stuff into proper clothing.*
*Take two heads of tangled hair and*
*shape into soft curls.*
*Take two overgrown "boy" cuts and*
*sprinkle with water.*
*Add hair dressing; continue to brush*
*until tender.*
*Cool tempers.*
*Stir frequently to prevent sticking*
*to funny papers.*
*Cover according to outside thermometer.*
*Pack into car; deliver and serve to*
*Sunday School teacher.*

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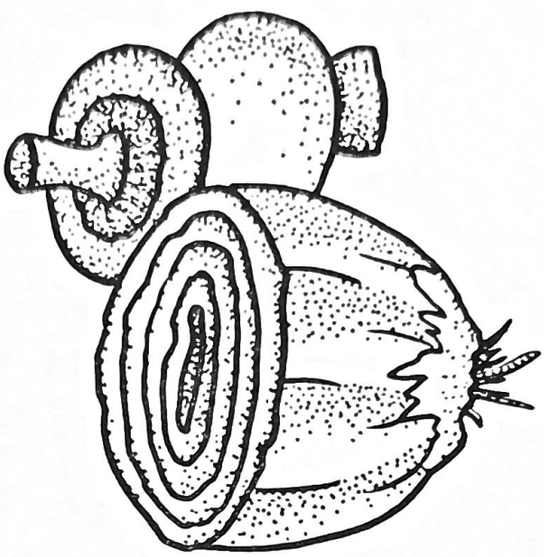

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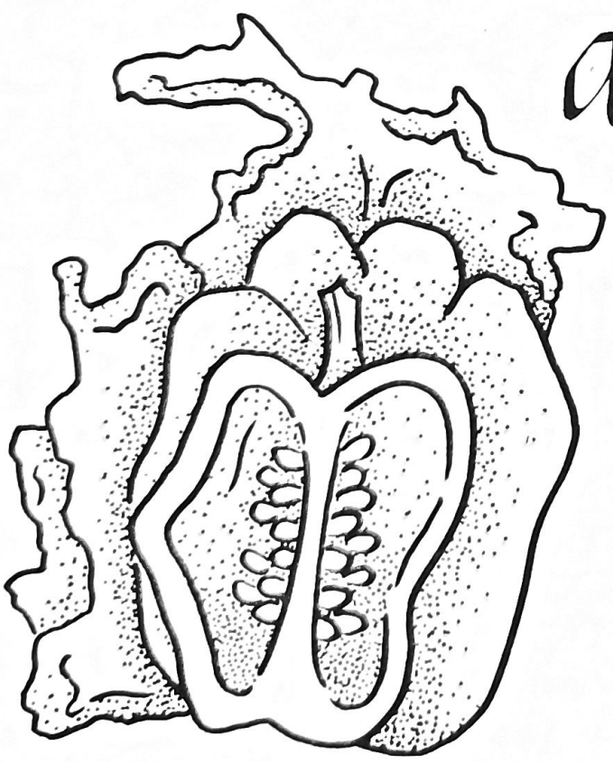

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## FRUIT SALAD

1 pkg. lemon gelatin (3 oz.)
1 small can crushed pineapple, drained
2 bananas, sliced
8 large marshmallows, diced

Prepare gelatin as directed on box and when cool add other ingredients. Set in 8" square pan. When set, add topping.

Topping: 3 Tbs flour
1/2 C sugar
1 egg, slightly beaten
Add enough water to pineapple juice (from above) to make 1/2 cup.

Cook in double boiler until thickened. Cool. Fold in 1/2 cup cream, whipped. Spread over firm mixture. Serves 6-8.

Elinore Barnett

## ORANGE SALAD

2 3-oz. pkgs. orange jello
2 C boiling water
1 pt. orange sherbet
1 8-oz. pkg. cream cheese
1 can mandarin oranges
1 can crushed pineapple
1 pkg. Dream Whip

Dissolve jello in boiling water, including fruit juice (if desired). Add orange sherbet. Soften cream cheese in a small amount of hot water. Add to jello mixture. Refrigerated until thickened. Add fruit and Dream Whip (whipped). Set in 24 individual molds or 9x13 pan.

Laurie Hamilton
Breaking Bread

## PINEAPPLE SALAD

1 2-lb. carton cottage cheese
1 15-oz. can drained crushed pineapple
1 6-oz. lime jello
1 8-oz. carton Cool Whip

Stir together and refrigerate.

Fran Hilliard

## CRANBERRY SALAD

1 pkg. lemon or orange jello
1 3/4 C water
1 C sugar
1 whole orange, ground
1 C grated pineapple
1 apple, ground
1 1/2 C ground cranberries

Dissolve jello in hot water. Add other ingredients. Serves 6-8.

June Ingvalson
1951 cookbook

## COTTAGE CHEESE SALAD

1 pint cottage cheese
5 or 6 dried or canned figs (chopped)
1/2 tsp ginger root grated

Mix above ingredients.

Mary Lou Clary

## PINEAPPLE CONGEALED SALAD

1 large can sliced pineapple, drained
1 8-oz. pkg. cream cheese
2 3-oz. pkg. lemon jello
1 small jar pimentos
1 large rib celery
1/2 pt. whipped cream
Pecan or walnut meats

Let pineapple juice boil 5 minutes. Dissolve jello in hot pineapple juice. Break cream cheese into warm mixture. Let cool. Add diced celery, pecans, pimentos and sliced pineapple (cut in pieces). Add whipped cream when thoroughly chilled. Pour into 2 quart mold. Serves 10-12.

Lillie Buell

## MOLDED NIPPY SALAD

1 3-oz pkg. lime jello
1-1/4 C hot water
1 C crushed pineapple, well drained
2 Tbs horseradish
1/2 C mayonnaise
1 C cottage cheese

Put in 1 quart mold. Serves 6

Del Schwab

*A grandmother is a baby-sitter who doesn't hang around the refrigerator.*

## MANDARIN ORANGE SALAD

2 3-oz. pkg. orange jello
1 6-oz. frozen orange juice
1 small can crushed pineapple and juice
2 1/2 C hot water
1 can mandarin oranges, drained slightly
2 sliced bananas

Dissolve jello in water and add frozen orange juice. Cool. Then add fruits, let set and then add topping. 2 quart mold or 9x13 dish.

Topping: I use instant lemon pudding mix, small pkg. made up according to package directions, then add small amount of Cool Whip. Cover salad with this mixture and sprinkle grated sharp cheese over the top. Serves 10-12. Note: you won't use all the topping on the salad - you will have some left over for your lunch!!

Virginia Daubert

## MANDARIN ORANGE SALAD

2 3-oz. pkg. orange jello
1 C boiling water
1 pkg. Knox gelatine
Add 1 small can frozen orange juice, undiluted
Add 1 (#2) can crushed pineapple, drained
1 can Mandarin oranges, drained

Mix well and pour into 2 quart mold. Serves 10-12.

Lillie Buell

## CRANBERRY FROST SALAD

1 C fresh cranberries, finely chopped
1/3 C sugar
2 medium oranges
1 8-oz. pkg. softened cream cheese
1 tsp vanilla
1 medium apple, finely chopped
1/2 C chopped dates
1 C whipping cream
Lettuce

Combine cranberries and sugar; let stand for 10 minutes. Meanwhile peel & section one orange, reserving any juice. Finely chop orange sections - set aside. Squeeze remaining orange to make 1/3 C of juice.

Beat together 1/3 C of juice, cream cheese, and vanilla until fluffy. Stir in orange sections, cranberries, apple & dates. Whip cream until soft peaks form. Fold whipped cream into cream cheese mixture. Turn mixture into a five cup mold or a 13-1/2x9x2 pan. Cover with foil and freeze at least 3 hours or as long as one month. Cut and serve on lettuce. Serves 8 or 9.

Stevie Tubbs

## AMBROSIA SALAD

1/2 C Best Foods mayonnaise
1 container vanilla yogurt
1 303 can fruit cocktail, well drained
1 303 can pineapple chunks, well drained
1 4-oz. can shredded coconut
1/2 C raisins

In large bowl fold in mayonnaise, yogurt, then remaining ingredients. Cover and chill 2 hours. Serves 6-8.

Jane Trimble

## GLAZED FRUIT SALAD

1 20-oz. can pineapple chunks, drained
1 20-oz. can fruit cocktail, drained
2 11-oz. cans Mandarin oranges, drained
1 22-oz. can fruit pie filling, cherry, apricot or peach

Combine everything and cover and chill overnight. When ready to serve add about 3 sliced bananas. The proportions are really not very important and you can use any combination of fruits.

June Sitts

## CRANBERRY-SOUR CREAM SALAD

1 3-oz. pkg. raspberry jello
1 box frozen raspberries
1 pt. sour cream
1 3-oz. pkg. cherry jello
1 16-oz. can crushed pineapple
1 can whole cranberry sauce.

Soften raspberry jello in 1 C hot water. Add raspberries and stire until well mixed. Refrigerate in 9x13 pan until firm. When firm, spread with sour cream and refrigerate. Soften cherry jello in 1 C hot water. Add drained pineapple and cranberry sauce. Refrigerate until firm enough to spoon over raspberry mixture. Refrigerate until firm.

Ruth Sherrod
Quest Missioners

## CHRISTMAS JELLO

1 3oz pkg lime Jello
1 15 1/4 can crushed pineapple
1 C small curd cottage cheese
2 C miniature marshmallows
1 C whipping cream

Drain pineapple, retaining juice. Add water to juice to make 1 cup of liquid. Add liquid to Jello and boil for seven minutes. Cool liquid. Whip cream, adding sugar to taste. Add whipped cream to liquid. Mix crushed pineapple, cottage cheese and marshmallows. Add whipped cream mixture to this. Pour into bowl and allow to set overnight.

Mary Jo Bosteels

## RASPBERRY-APPLESAUCE JELLO

1 pkg 3oz raspberry jello
1 10 oz pkg frozen raspberries
1 C applesauce
1 C sour cream
1 C miniature marshmallows

Dissolve jello in one cup of boiling water. Add frozen raspberries and stir until thawed. Add applesauce. Pour into 8"x8" pan. Chill until set. Combine sour cream and marshmallows. Spread over jello. Cover and chill one hour. Put topping on same day served.

Mary Jo Bosteels

## CHRISTMAS RIBBON MOLD

1 3-oz. pkg. strawberry gelatin
1 lb. can whole cranberry sauce
1 3-oz. pkg. lemon gelatin
1 8-oz pkg. cream cheese, softened
1 9-oz. can crushed pineapple, undrained
1/4 C chopped pecans
1 3-oz. pkg. lime gelatin
2 Tbs sugar
1 lb. can grapefruit sections, undrained

Dissolve strawberry gelatin in 1 1/4 C boiling water; add cranberry sauce. Mix well; chill until partially set. Pour into 8 cup ring or other mold; chill until almost firm. Dissolve lemon gelatine in 1 1/4 C boiling water, add cheese. Beat smooth with beater; add pineapple, chill until partially set; stir in pecans. Pour over cranberry layer in mold; chill till almost firm. Dissolve lime gelatin and sugar in 1 C boiling water. Add grapefruit; chill until partially set. Pour over cheese layer; chill overnight. Unmold to serve. Serves 10-12.

Nancy Hill

## CHRISTMAS SLAW

1 medium head cabbage
1 can whole cranberry sauce
1 C soy nuts

Mix and dress with oil and vinegar, with a little Worcestershire sauce.

Mary Lou Clarey

## ORANGE-AVOCADO SALAD

6 C torn lettuce
1 cucumber, thinly sliced
1 avocado, sliced
1 11 oz. can mandarin oranges, drained
1-2 Tbs green onions, sliced

Dressing:
1/2 tsp grated orange peel
1/4 C orange juice, fresh-squeezed
1/3 C salad oil
2 Tbs sugar
2 Tbs red wine vinegar
1 Tbs lemon juice, fresh-squeezed
1/4 tsp salt

Add more orange or lemon juice, if desired. Shake well. Let dressing stand for 1 to 2 hours before using. Pour over salad just before serving. Serves 8-10.

Theo Graves

## SEAFOAM SALAD

1 3-oz. pkg. lime jello
1 C pear juice
1 29-oz. can pears
2 3-oz. pkg. cream cheese
1 C cream - whipped

Heat pear juice to boiling: dissolve jello in it in blender. Add cream cheese. Refrigerate until partially set. Fold in pureed pears and whipped cream. 1 qt. mold. Serves 6-8.

Thelma Bratton

*The eyes of all look to thee, and thou givest them their food in due season.* Ps. 145:15

## LIME GRAPEFRUIT CABBAGE SALAD

1 3-oz. pkg. lime jello
1 3-oz. pkg. lemon jello
2 C boiling water
2 C cold water (including grapefruit juice)
1 can grapefruit sections, drained
2 C finely shredded cabbage
1/2 C diced celery
1/2 C nuts

Dissolve jello in boiling water, add cold water and grapefruit juice. Chill, fold in grapefruit, nuts, celery and cabbage. 2 quart mold. Serves 10-12.

Verna Thornton

## MOLDED SPINACH SALAD

2 C hot water plus
2 3-oz. pkg. lime jello. Cool.
1 pt. large curd cottage cheese
1/4 C chopped celery
1/4 C sliced green onion
1 3/4 C mayonnaise (or less)
1 pkg. chopped frozen spinach (cooked & well drained)

Mix all except onions & celery. Allow to partially set. Whip & add celery & onion. 2 qt. mold. Serves 12.

Emily Holsapple

## TOMATO ASPIC

1 6-oz. pkg. strawberry jello
2 C boiling water
2 8-oz. cans tomato sauce
2 T vinegar
1 1/2 tsp horseradish
1/2 tsp allspice

Cool.

Add: 2 C chopped celery
4 oz. stuffed green olives, sliced
3/4 C walnuts (or less)

Put in 2 qt. mold. Chill until firm.

Pearl Rehbock

## TOMATO ASPIC

2 C stewed tomatoes
1 onion, sliced
1 clove garlic, minced
pinch salt
1/2 C cold water
1 stalk celery
1 bay leaf
1 Tbs sugar
2 Tbs gelatin

Cook tomatoes with seasonings. Soak gelatin in cold water, add to hot mixture, strain and allow to cool. Set in 1 qt. mold. Serve on lettuce with mayonnaise; dash of paprika if desired. Serves 6-8.

Lovina Bysom
from 1957 Cookbook

## BROCCOLI & TOMATO SALAD

1 C white Vinegar
1 Tbs dried dill
1 tsp salt
1 tsp garlic salt
1 Tbs sugar
1 Tbs accent
1 tsp ground fresh pepper
1 1/2 C vegetable oil

Wash broccoli & cherry tomatoes. Pour the above dressing over top & refrigerate overnight.

Beryl Cram

## BROCCOLI SALAD

1 bunch uncooked broccoli - chopped
1 medium tomato, diced
2 C chopped celery
1 green pepper, chopped
1 can black olives, sliced
1 8-oz. can mushrooms or use fresh
(for variety use cucumber and/or cauliflower)
1 bottle Zesty Italian dressing (8 oz.)(shake well)
1 pkg. Good Seasons Italian dry mix
3 Tbs wine vinegar

Combine last 3 ingredients and pour over vegetables. Let marinate 2 hours before serving. (Overnight works great.) Serves 10-12.

Darla McNeel

*"To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt and a madcap to stir the ingredients up and mix them well together."*

## SAUERKRAUT SALAD

1 qt. sauerkraut, drained
1 C chopped celery
1 C green pepper
1 C green onion (tops included)
1/2 C each oil and vinegar
1/4 tsp sugar, if desired

Combine drained kraut, pepper and onions. Mix oil and vinegar and sugar. Put all in glass container. Cover tightly and refrigerate until well blended. (Keeps for weeks.) Serve on lettuce leaves with dressing, if desired.

Nita Glass
Breaking Bread

## SAUERKRAUT SALAD

1 qt. kraut
1 C diced celery
1/2 C diced onion
1 green pepper, diced
pimento, if desired

Drain and squeeze juice from kraut. Cut through craut a few times. Combine all vegetables.

Dressing: 1 C sugar
1/4 C vinegar
1/4 tsp salt
2 Tbs oil
dash of cayenne

This salad keeps for days in refrigerator. It is real good on hamburgers.

Mildred Smith

## CAESAR SALAD DRESSING

1/4 tsp dry mustard
1/4 tsp coarse black pepper
1/2 tsp salt
1/4 C grated Parmesan
1/2 C salad oil
1/4 C lemon juice
1 raw egg

Put all ingredients in a blender or food processor. Blend well. Pour over torn salad greens and toss with croutons. Top with freshly grated Romano chees. May add anchovies if desired.

I always make up 4 times this to make 1 quart. It will keep several weeks in refrigerator.

Mary Latimer

## FRUIT SALAD DRESSING

1 6 oz can frozen orange juice
1 6 oz can water
1 C sugar
2 Tbs butter
1 Tbs cornstarch

Mix together all ingredients and cook until mixture boils. Store in glass jar in refrigerator.

Pearl Rehbock

## PINEAPPLE SALAD DRESSING

1 1/2 C pineapple juice, heated
2 eggs, beaten and mixed with:
1/2 C sugar
1 Tbs flour
1 tsp vanilla

Pour a little juice into the eggs and dry ingredients. Pour mixture into pineapple juice and cook, stirring constantly until it thickens (about 2 minutes). May add whipped cream (1/2 pint already whipped).

Ruthie Faris

*If nobody smiled and nobody cheered,*
*And Nobody helped us along,*
*If every man looked after himself,*
*And good things all went to the strong,*
*If nobody cared just a little for you,*
*And nobody thought about me,*
*And we all stood alone in the battle of life,*
*What a dreary old world it would be!*

*Life is sweet just because of the friends*
*We have made*
*And the things in common we share.*
*We want to live on, not because of ourselves,*
*But because of the people who care.*
*It's giving and doing for somebody else,*
*On that all life's splendor depends;*
*And the joy of the world when we have*
*Summed it all up*
*Is found in the making of friends.*

*Author and title unknown*
*Submitted by Lucille Gehringer*

## SPINACH SALAD

1 C finely chopped celery
4 hard boiled eggs chopped fine, reserve 1 yolk
1/2 C finely cubed cheddar cheese
2-3 green onions chopped fine or grated
2 1/2 C fresh spinach, chopped

Dressing: 1/2 C mayonnaise
1/2 tsp horseradish
1 Tbs lemon juice

Add dressing just before serving. Put grated egg yolk on top. Serves 6

Geraldine Chesley
Breaking Bread

## DIANE'S SLAW

1 head of cabbage
1 medium onion
2 ribs of celery
1 C sugar
1/2 C vinegar
1/2 C salad oil
1 Tbs dry mustard
1 Tbs celery seed
1 tsp salt

Grate cabbage, cut onion and celery and mix with celery seed. Bring vinegar, sugar, salad oil and mustard and salt to boil. Pour over cabbage while hot, stir and refrigerate overnight. Stir 2 or 3 times before serving. Keeps 2 weeks.

Lillie Buell

## LAYERED SALAD

1 head lettuce
1/2 C green onions
1 green pepper, diced
1 10-oz. pkg. frozen peas, uncooked
1 can sliced water chestnuts
4 cooked eggs, sliced
Mayonnaise
Parmesan cheese
1/2 lb. bacon

Fry bacon till crisp. In 9x13 (or large) bowl, arrange some lettuce leaves for beauty.

Tear remaining lettuce leaves into bite sized pieces. Mix lettuce, onions, pepper, uncooked peas and chestnuts. Place in bowl. Place sliced eggs on top. Spread enough mayonnaise to cover tope of salad. Sprinkle with Parmesan cheese to cover mayonnaise. Sprinkle crushed, crisp bacon over top. Serves 10-12.

Jackie Hunt

## LAYERED SALAD

1/2 head lettuce, chopped
1 10-oz. pkg frozen green peas
5 eggs, hard cooked & sliced
1 lb. bacon, fried & crumbled
(or 3 oz. can real bacon bits)
1/3 C chopped onions
Miracle Whip or mayonnaise
1 C shredded swiss cheese

In 9x13 casserole dish, layer first five ingredients in order given. Spread Miracle Whip over top as you would frost a cake; then top with cheese. Refrigerate until serving time. May be made up to 24 hours ahead. Serves 6-8.



Alice Amblad

## SARAH'S SALAD

2 C torn head lettuce
2 C torn curly endive
2 C torn romaine
6 Tbs mayonnaise
1 medium onion thinly sliced
1 1/2 C drained cooked peas (frozen)
1 C swiss or cheddar cheese julienned
6 slices bacon crumbled

Place 1/3 of greens in bowl; dot with mayonnaise (2 Tbs slightly rounded). Top with 1/3 onion slices; sprinkle with sugar (about 1 tsp). Dash with salt and fresh ground pepper. Add 1/3 of the peas and cheese. Repeat layers, seasoning each. DO NOT TOSS. Cover and chill at least 2 hours. Before serving, top with bacon and toss. Serves 6.

Stevie Tubbs

## PIMENTO CHEESE SALAD

1 #2 can crushed pineapple
2 3-oz. pkg. lemon jello
2 3-oz. pkg. cream cheese
1 small jar chopped pimento
1/2 C chopped celery
2/3 C chopped nuts
1/8 tsp salt
1 C heavy cream, whipped

Drain crushed pineapple, heat pineapple juice to boiling. Add jello & stir until dissolved. Cool until slightly thickened. Add softened cream cheese and pineapple to jello and beat with electric mixer until cheese is small lumps. Add pimento, celery, nuts and salt. Fold in whipped cream. Chill until firm. Keep in refrigerator or freezer. Serves 10-12.

Lillie Buell

## MOLDED TUNA OR CHICKEN SALAD

1 pkg. lime jello
1 C tuna or chicken, cut in small cubes
1 C diced celery
1 C canned mushrooms
1 C blanched almonds
1 Tbs vinegar
1/4 tsp salt
1 1/2 C hot water
1 C mayonnaise

Prepare jello and when cool addrest of ingredients, mayonnaise lastly. Put in 1 qt. mold. Serves 8.

Edna Wardall
Breaking Bread

## ALL-IN-ONE MACARONI SALAD

Salt
4 C cooked shell macaroni
1 12-oz. can lunch meat, tuna, chicken, diced
1 10-oz. pkg. frozen mixed vegetables, cooked & cooled
1/2 C chopped celery
1/2 C chopped sweet gherkins
4 hard cooked eggs, chopped
1 C mayonnaise
2 tsp prepared mustard
1/4 C sweet pickle liquid
1/4 C minced red onion
freshly grated black pepper
chopped parsley

Hazel Cole (submitted by Lillie Buell)

## CHICKEN SALAD

3 kinds lettuce (iceberg, romaine, red leaf)
2 medium tomatoes, peeled and chopped
2 C cubed cooked chicken
6 strips bacon, cooked & crumbled
1 avocado, peeled and cubed
3 eggs, cooked and chopped

Layer above ingredients and then sprinkle on top:
2 Tbs chopped green onions
1/2 C blue cheese

Dressing: 1/4 C red wine vinegar, 1/4 tsp sugar, 1 Tbs fresh lemon juice, 1 1/2 tsp salt, 3/4 tsp pepper, 3/4 tsp Worcestershire, 1 C oil, clove garlic (minced). Mix well, toss salad after presenting.

Ann Rickabaugh

## CHICKEN SALAD

1 3-oz. pkg. lemon jello
1/2 C boiling water
1/2 tsp salt
1 Tbs dry onion flakes
2 C salad dressing
1 can chicken noodle soup
2 C cooked chicken, diced
1 C clery, diced
1 Tbs pimento

Dissolve jello in boiling water; add salt, onion, soup and salad dressing - mix until smooth - refrigerate until "mounds." Add chicken, celery, pimento. Put into 9x9 pan. Refrigerate. Serves 9.

Geraldine Chesley

## CHICKEN SALAD

2 large chicken breasts, cut up
2-3 cans water chestnuts, sliced
2 lbs. seedless grapes, halved
2 C diced celery
2 C shopped almonds
1 large can pineapple chunks

Dressing: 3 C mayonnaise
1 Tbs (or less) curry powder
2 Tbs soy sauce

Serves 10.

Edith Lemcke
Breaking Bread

## CHICKEN-ARTICHOKE SALAD

1 pkg. chicken Rice-a-roni
1 6-oz. jar marinated artichokes
4 green onions, chopped
12 stuffed olives, sliced
2-3 chicken breasts,cooked, chopped
(steam in broth 20 minutes)

Drain artichokes but keep marinade.
Make Rice-a-roni as directed on package.
Cool. Mix with other ingredients.
Mix with dressing: 1/2 C mayonnaise
3/4 tsp curry powder
leftover marinade

Serve on lettuce, chilled.

Mary Schuyler

## LEMON SHRIMP SALAD

Dissolve 2 3-oz. pkg. of lemon jello in 2 cups boiling water with 1 tsp salt. Let partially set.

Whip and fold in:

1 C whipping cream
3/4 C salad dressing
1 C celery, chopped fine
1/2 C grated mild cheddar cheese
1 Tbs grated onion
1 can shrimp, broken fine
2 hard boiled eggs, diced
1 small bottle stuffed olives, sliced

Add this mixture to the partially set jello. Pour into 13x9x2 pan or dish. Refrigerate. Serves 12-15.

Geraldine Chesley

## TUNA BOMBAY SALAD

3 C cooked rice
1 can tuna (regular size)
1/2 C chopped celery
1/4 C chopped green pepper
12 sliced ripe olives
1 can water chestnuts, sliced
2 hard cooked eggs, chopped
Salt & pepper to taste
1/2 tsp curry powder
Mayonnaise to moisten

Mix above, garnish with toasted coconut, mandarin oranges, spanish peanuts. Serves 6-8.

Lillie Buell

## CHOP SUEY SALAD

2 8-oz. pkg. Chinese noodles
2 cans tuna or 1 tuna & 1 shrimp
1 large onion diced
3/4 C sweet pickle relish
2 grated carrots
4 hard boiled eggs, chopped
1 can minced olives
1 clove garlic, minced or 1/8 tsp garlic powder

Mix with mayonnaise and season with salt & pepper. Serves 12-14. Recipe may be cut in half.

Marjorie Jolly

## ORIENTAL SALAD

1 head lettuce
2 bunches spinach
1 can Mandarin oranges, drained
2 cans water chestnuts, drained, sliced
1 can bean sprouts, drained (or use fresh)

Mix all and chill. At serving time pour over following dressing:
1 C salad oil
1/4 C vinegar
3/4 C (or less) sugar
1/3 C catsup
1 tsp salt
1 Tbs Worcestershire Sauce
2-3 green onions, sliced

Mary Schuyler

# TACO SALAD

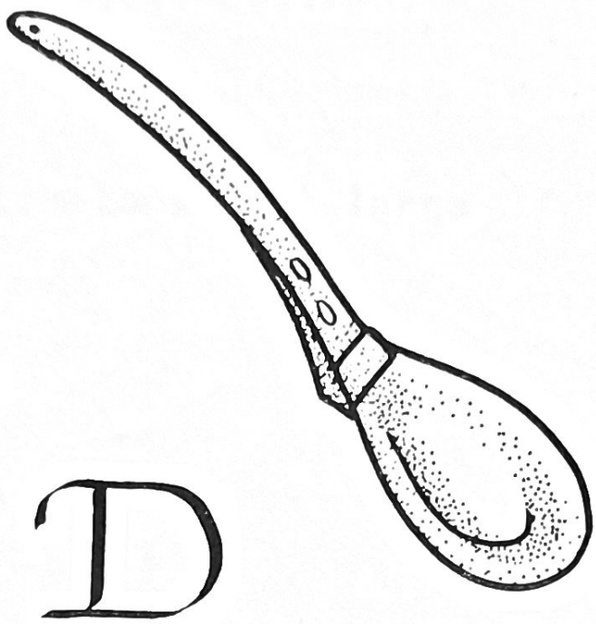
1 head lettuce, shredded
3 or 4 tomatoes, diced
Bunch green onions, diced
1 large can kidney beans, drained
1 lb. ground beef cooked with package taco seasoning. Add a Tbs or two of water as beef cooks to keep meat soft. Cool.
1 pkg. taco chips, crushed

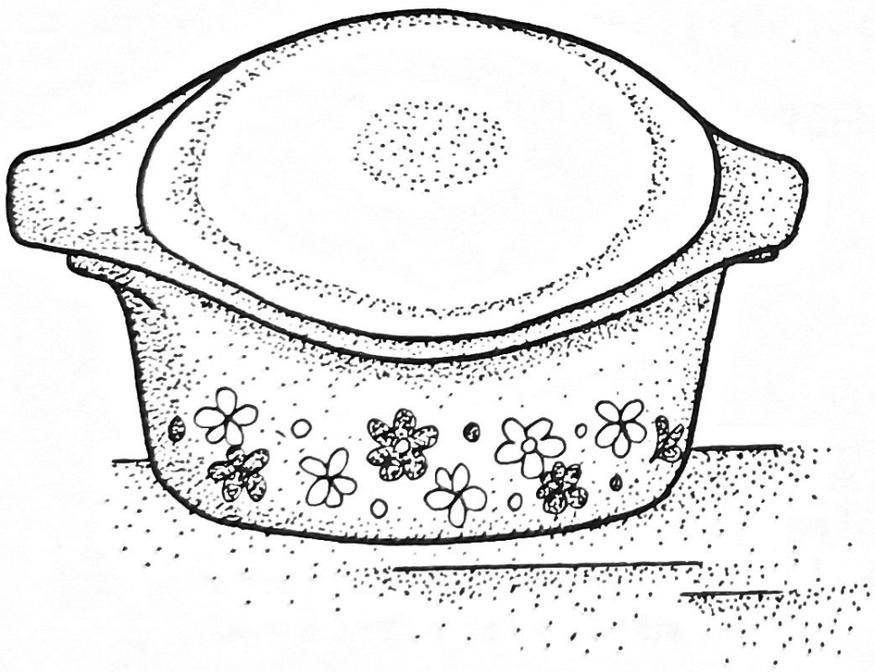
Dressing
1/2 C sugar
1 tsp dry mustard
1 tsp salt
1 tsp or more onion
1/4 to 1/3 C vinegar
2/3 to 1 Co salad oil
1 tsp celery seed
1 tsp paprika

Use several stalks of celery instead of celery seed if desired. May add a little garlic powder. Blend in blender. Toss with salad.

Mildred Smith

# Main Dishes





## GRANDPA'S SOUP

This is my Dad's very own concoction. My family loves it!

2 1/2 Lbs. lean ground beef
1 C Golden Mushroom soup
2 1/2 - 3 C water (1/2 C wine, if desired)
2 or more carrots, diced
1 large onion diced
4 large potatoes
2 12 oz. cans of stewed tomatoes or 1 large can of whole tomatoes
1 can V-8 juice
1 tsp seasoned salt
1 tsp seasoned pepper
4 dashes Tabasco sauce
1 tsp worcestershire sauce
1 bay leaf
1/4 tsp sweet basil
1 tsp sugar

Saute beef, drain & place in a large kettle. Add all soups, water, vegetables & seasonings. Bring to boil. Lower to simmer & cook covered 2-3 hours.

Stevie Tubbs

*This gourmet stew is quite a brew*
*Of scraps and rejects, thick and thin;*
*I couldn't bear to throw them out*
*And so I threw them in!*

## CARROT SOUP

3 C carrot slices
3 C chicken broth (homemade best)
1/4 C chopped onion
1/2 tsp fines herbs
1/2 tsp nutmeg (fresh grated, if possible)
1/4 tsp minced garlic
2 dashes white pepper
1 tsp salt
1 C light cream or half & half

Saute onion and garlic in a little butter until translucent. Add 2 C chicken broth with the carrots and seasoning and bring to boil. Reduce heat, cover and simmer for 5 minutes or until tender. Cool to luke-warm and puree in blender until smooth. Add one more cup of chicken broth (according to thickness preferred) and add 1 C light cream. Heat to simmering and serve with a garnish of fresh parsley.

This delicate soup may be prepared in advance and refrigerated to mellow the flavors. Heat soup just before serving.

Mary Latimer

## HAMBURGER SOUP

1 Lb. ground beef
1 chopped onion
3 carrots sliced
3 stalks celery, chopped
Salt and pepper
1 bay leaf
1 8 oz. can tomato sauce
1 large can tomatoes
3 C water or stock
1/4 C parsley flakes
1/2 C Roman Meal

Brown beef and onion, add other ingredients. Simmer 1 1/2 hours. Serves 6 - 8.

Rip Neal

We are soup eaters, beginning from brown-bones in oven overnight and cleaning out frig. with odds and ends plus fresh vegetables added late in the cooking, to some of the more unusual ones that we serve to guests to rave reviews.

## KOREAN SPINACH SOUP

1-2 Tbs sesame oil
1-2 cloves garlic
2 Tbs soy sauce
1 Tbs toasted sesame seeds
2 Scallions, chopped
1/2 Lb. spinach, washed and drained
1/4 Lb. sirloin tip - cut into very thin strips
Salt

Heat oil in large pot. Add meat and garlic. Sear. Mix soy sauce, 7 cups water and sesame seeds, bring to boil and simmer 10 - 15 minutes. Salt to taste and add spinach and cook only 2 - 5 minutes. Add scallions 1 minute before soup is done. Serves 6.

Ginny Miller

This is a favorite of my husband.

## CREAM VICHYSSOISE

4 leeks (white part)
1 onion
1 Qt. chicken stock
1 whole stalk celery
4 potatoes
1 bunch chives
1 tsp salt
1/8 tsp pepper
few grains nutmeg
1/2 tsp worcestershire sauce
parsley

Cut leeks fine; mince onion, parsley, celery and add finely cut potatoes and cook all in stock until potatoes are tender. Put through a fine sieve. Chill and if necessary sieve a second time. Cut chives fine (don't crush). Vichyssoise should be made 12 hours ahead to chill properly. Serves 4 - 6.

Ginny Miller

## HAMBURGER SOUP

1 1/2 Lb. lean ground beef
1 onion sliced
2 carrots, sliced
2 ribs celery, sliced
Salt & pepper to taste
1 tsp basil
1 Tbs parsley (fresh or dried)
1 16 oz. can tomatoes or tomato sauce
1 can beef bouillon
1 can water (add more if needed)
1/3 C red table wine

In 2 Tbs oil, brown beef, onion, carrots and celery. Add salt and pepper to taste. Add tomatoes or sauce, bouillon, water. Add wine. Cook for one hour, put in a handful elbow macaroni. Cook 15 minutes longer. When serving, add dollop sour cream. Will freeze. It is better if kept overnight before serving. Serves 6 - 8.

Lillie Buell
From Quest Missioners

*What's for Dinner, Mom?*

*I don't mind cooking, no-siree;*
*It's fun and not endeavor.*
*The hardest part is thinking up*
*Three meals a day, forever.*

## WELSH LEEK SOUP

For a large group on a cold night!

6 large potatoes, boiled in salted water
6 medium leeks
1 onion
4 Tbs butter
2 Tbs flour
3/4 C half & half
1/2 tsp salt
1/8 tsp pepper
2 egg yolks

Mash the potatoes (saving the potato cooking water). Chop the white part of the leeks(fine) and the onion and saute in hot butter until light brown. Sprinkle with flour and blend with the potato water to make a sauce. Stir the sauce into the potatoes until well blended. Simmer for five or ten minutes stirring continually. Stir the half and half into the potato mixture. Season with salt and pepper to your taste. Stir the beaten egg yolks into the soup and serve while piping hot. This will keep well in the refrigerator. Serves 10 - 12).

Lucy Helm

## EASY CHILI

1 lb ground beef
1 medium onion, chopped
1 can kidney beans
1 15-oz. can tomato sauce
1 1/2 tsp chili powder

Brown ground beef and onion until onion is soft. Add rest of ingredients plus 1/2 sauce can of water. Simmer for 15 to 30 minutes.

Mary Jo Bosteels

## POLLY BERGEN'S CHILI

6 finely chopped medium onions
6 finely chopped green onions
2 cloves garlic, minced
cooking oil
4 lbs ground round or chuck
4 16oz cans Italian-style tomatoes
4 to 6 cans kidney beans, drained
2 6oz cans tomato paste
1 C water
salt and pepper
1 tsp red wine vinegar
3 whole cloves
2 bay leaves
1/2 tsp crushed basil leaves (opt)
1/4 to 1/2 tsp oregano (opt)
2 Tbs chili powder or more
4 drops Tobasco sauce
sugar

In a large skillet, brown onions, peppers, and garlic in oil until golden. In a separate skillet, brown ground beef in batches. Separate meat with a fork and cook until all meat is browned. Drain off accumulated oil. Place onion, green pepper, garlic and meat in large pot. Add tomatoes, kidney beans, tomato paste, water, salt and pepper to taste, vinegar, cloves, bay leaves, chili powder, Tobasco sauce, oregano and basil. Cover and simmer over low heat for 1 hour. Add sugar to taste and simmer, uncovered for another hour. Remove cloves and bay leaves before serving. This is really great. I freeze it in two batches. Serves 15 to 20.

Stevie Tubbs

*"A friend is the present you give yourself.*
*Robert Louis Stevenson*

## VEGETABLE BEEF SOUP

1 lb ground beef
2 Tbs salad oil
1/2 tsp salt
1/4 tsp each pepper, oregano, basil and seasoned salt
1 pkg onion soup mix
6 C boiling water
1 can tomato sauce 8 oz
1 Tbs soy sauce
1 C celery ,sliced more if desired
1 C sliced carrots
1/3 C barley
1 C small elbow or sea shell macaroni

Brown ground beef in oil. Add rest of ingredients, except meacaroni. Simmer about an hour or maybe a little more. Add macaroni the last 15 minutes. Pass grated Parmesan cheese to sprinkle on soup, if desired. A package of frozen okra is good to add the last hour.

## HAMBURGER SOUP

1 Lb. hamburger
2 medium onions, sliced
2 cans consomme, 2 cans water
2 C sliced carrots
2 C sliced celery & tops
1 clove garlic, diced
oregano
1 bay leaf (remove later)
salt and pepper to taste
1 C macaroni
canned tomatoes, if desired

Brown hamburger and onions. Add consomme, water, carrots, garlic, celery, and seasonings. Add macaroni. Serves 6 - 8.

This is a good Saturday night supper and also freezes well.

Jeanne Judd

## EGGS SUPREME

10 hard-boiled eggs
1/2 lb fresh mushrooms
1 Tbs butter
1 can cream mushroom soup
1/2 C mayonaise
1/2 C milk
1 1/2 tsp chopped chives
1 lb bacon
4 to 6 English Muffins, split and toasted

Slice eggs, put in 9"x9" baking dish. Slice and saute mushrooms in butter. Spoon over eggs. In blender, combine soup, mayonaise and milk and pour over eggs and mushrooms.Sprinkle chives on top. Cook bacon and crumble over eggs, just before baking. Bake at 350 for 20 minutes. Serve over warm English Muffins for brunch or light supper. Can be made ahead. Serves 4 to 6.

Mary Latimer

*To store frozen casseroles and still have the casserole dish for use, line the dish with foil before adding the casserole to be frozen, When frozen solid, remove the casserole, using the foil to pull it out. Wrap completely with foil and store. The dish is now free to use.*

## EGG SCRAMBLE

1 C (4oz) diced Canadian Bacon
3 Tbs margerine
1 3oz can mushrooms (fresh best)
1/4 C chopped green onion
2 1/4 C bread crumbs
1 tsp margerine
1/8 tsp paprika
12 beaten eggs
2 Tbs Margerine
2 Tbs flour
1/2 tsp salt
1/8 tsp pepper
2 C milk
1 C shredded cheese

Cook bacon and onion in 1 tsp margerine until tender, add eggs and scramble until just set. Mix bread crumbs and 3 Tbs melted margerine. Make cheese sauce with 2 Tbs margerine, flour, salt and pepper. Add cheese. Fold mushrooms and eggs into cheese sauce. Turn into 13x9x2 baking dish, buttered. Cover with crumbs. Chill 30 minutes and bake uncovered 350 for 30 minutes. Serves 10.

Emily Holsapple

*You may give without loving, but you cannot love without giving.*

## FLUFFY HAM OMELET

5 egg yolks
1/2 C dairy sour cream
1/2 tsp salt
5 stiffly beaten egg whites
1 C finely diced ham
2 Tbs butter, margerine or bacon fat

Turn oven to 325 and stove top burner to low. Beat egg yolks until thick and lemon colored. Beat in sour cream and salt. Fold in stiffly beaten egg whites. While doing this, heat butter in 10 inch oven-proof skillet, add ham, (optional , mushrooms, chopped green onions etc. ) Pour in omelet mixture. Cook on top of stove (low heat) about 5 minutes. Bubbles will start coming to surface. Put in oven for about 12 minutes, until it has raised and is golden brown. May be served with additional sour cream. Serves 4, but 2 have been known to eat the whole thing. Important: Have everyone waiting at the table when brought from the oven.

Fern Peterson

## SAUSAGE CASSEROLE

1 onion
3 stalks celery
1/2 green pepper
1 lb pork sausage
1 1/2 C uncooked rice
1 box Liptons chicken noodle soup
4 C boiling water

Cook sausage, onion, celery and pepper,drain fat. Mix dry soup to rice and add sausage mixture. Pour boiling water over all. Let stand overnight covered at room temperature. Cook 2 hours at 350. Cook last 1/2 hour uncovered. Serves 6 to 8 .

Helen Lieurance

## CORNED BEEF HASH CASSEROLE

1 can corned beef hash, spread in greased casserole. Put 1 1/2 C grated Cheddar cheese over hash and sprinkle 4 chopped hard boiled eggs over cheese. Make sauce of 4 Tbs flour, 4 Tbs margarine and 3 C milk. Pour thickened sauce over casserole mixture and sprinkle crushed potato chips over all. Bake 45 minutes at 350.

Billie Whistler

## CHINESE CASSEROLE

Fry 3 lbs. Jimmy Dean sausage (2 lbs. regular and 1 lb. hot). Save grease. Saute in grease 3 C celery cut diagonally, 1 large green pepper chopped and 2 large onions chopped. Slice 1 large can water chestnuts. Add to sausage and vegetables. Add 1 C brown rice (not instant), 7 C boiling water and 4 pkg. Lipton chicken noodle soup mix. Mix all ingredients.

Put in 9x13 casserole. Cover with 1 C slivered almonds. Bake at 350 for 40 minutes covered and for 20 minutes uncovered. Add more water if dry. Serves 10-12.

Mary Johnson

*Those who wish to sing always find a song*

## CORNED BEEF CASSEROLE

1 pkg. noodles (Jiffy)
1 lb. bacon, diced and fried crisp
2 cans corned beef
1 onion
1 green pepper
3 cans mushroom soup

Cook noodles and drain. Dice onion and green pepper and saute in pan after taking out bacon to drain. Put noodles in large pan or bowl. Mix all ingredients. Put in greased 3-qt. casserole and put grated sharp cheese on top and sprinkle with bread crumbs. Bake at 350 for 1 hour. Serves 10.

Betty Lampert

## CORNED BEEF CASSEROLE

1 12-oz. can corned beef, broken apart
1 8-oz. pkg. noodles
1 can cream of chicken soup
1 13-oz. can evaporated milk
1/2 lb. Velveeta cheese, diced
1 small onion, chopped
potato chips

Cook noodles according to package directions. Drain. Add corned beef, soup, milk, cheese and onion to noodles. Pour mixture in a greased 3-qt. casserole. Top with crushed potato chips. Bake 30-35 minutes at 350. Serves 6-8.

Geraldine Chesley

*Never argue at the dinner table, for the one who is not hungry always gets the best of the argument.* R. Morley

## CHEESE AND SPINACH PIE

1 9" unbaked pie shell
2 slices cheese (7x4")
1/2 C chopped spinach
1/2 C sliced mushrooms
1 C "Tender Chunk" ham, chicken or turkey
3 eggs, beaten
1 C half and half
2 tsp flour
1/2 tsp salt
1/4 C shredded cheese

Place cheese slices on bottom of pie crust. Sprinkle with spinach, mushrooms and "Tender Chunk", flaked. Mix next four ingredients. Pour into pie shell. Sprinkle with cheese and bake at 350 for 40 to 45 minutes. Serves 4 to 6.

Mary Sue Bergeron

## ENGLISH MONKEY

1 C bread, cubed crumbs or broken, white
1 C milk
1 heaping Tbs butter
1/2 C cheddar cheese, diced
2 well beaten eggs

Soak bread in milk. Melt butter, add cheese and stir until melted. Add soaked bread and eggs, cook for 3 minutes longer stirring all the time. Pour over crackers.

Del Schwab

## CHILI RELLANOS CASSEROLE

4 oz Jack cheese (cut in strips)
1 can (4oz) green chilies, seeded
4 eggs
1/3 C milk
1/2 C flour
1/2 tsp baking powder
1 C (4oz) shredded cheddar cheese
ripe olives, sliced

Divide Jack cheese evenly among chilies, folding or tucking cheese inside. Arrange chilies, side by side in bottom of a greased shallow 1 1/2 qt casserole. With an electric mixer beat eggs until thick and foamy, add flour and baking powder and beat until smooth. Pour egg batter over chilies, moistening the surface of all the chilies evenly. Sprinkle with the cheddar cheese. Bake uncovered at 375 for 30 minutes or until casserole is puffed and appears set when gently shaken. Sprinkle with sliced olives and serve at once. May be made the day before except for baking. May be topped with Taco Sauce. Serves 4.

Ginny Gehringer

*Joy is happiness exploding.*

## NOODLE CASSEROLE

8 oz pkg wide noodles
1 small carton cottage cheese
1 small carton sour cream
1 can cream of chicken soup
1/2 C white wine or milk
pinch chopped parsley or onion tops
salt and pepper to taste

Cook noodles according to package directions and drain. Mix together all other ingredients. Combine with noodles and place in buttered 3 qt casserole. Bake at 300 for 30 minutes. Serves 8. From Breaking Bread Cookbook.

Mildred Phillips

## JOHN WAYNE'S CHEESE CASSEROLE

2 cans green chilies,4 oz,drained,seeded,chopped
1 lb Jack cheese, grated
1 lb cheddar cheese, grated
4 egg whites
4 egg yolks
2/3 C evaporated milk
1 Tbs flour
1/2 tsp salt
1/8 tsp pepper
2 medium onions, chopped

Preheat oven to 325. Combine chilies and cheeses together. Turn into a buttered 2 qt casserole. Beat egg whites into stiff peaks. Combine egg yolks, flour, salt and pepper. Mix well. Add milk. Fold egg whites into yolk mixture and pour over cheese mixture. With a fork gently ease into chilies and cheese. Bake for 30 to 40 minutes. Arrange sliced tomatoes around edge and bake 30 minutes more or until knike comes out clean. Garnish with a sprinkling of chilies (optional) Serves 6 to 8.

Submitted by Lucille Gehringer

## MACARONI MEATBALL MIXUP

2 C tomato juice
1 lb ground beef
1/4 C dry bread crumbs
1 egg, slightly beaten
1 tsp basil leaves, crushed
1 tsp oregano leaves, crushed
3/4 tsp salt
1 Tbs shortening
1/2 C chopped onions
1 medium clove of garlic, minced
1 16oz can pork and beans
1/2 C uncooked macaroni

Mix 1/4 C tomato juice, beef, bread crumbs, egg, 1/2 tsp each of basil, oregano and salt. Shape firmly into 16 meatballs. In skillet brown meatballs in shortening and remove. Pour off all but 2 Tbs drippings. Cook onion with remaining basil, oregano and garlic in drippings until tender. Add meatballs, remaining tomato juice, salt, beans and macaroni. Bring to boiling; reduce heat. Cover; simmer 25 minutes or until done. Stir often. Serves 4 to 6 .

Betty Patton

## ROSALEE'S CASSEROLE

1 can mushroom soup
1 C milk
1 C cubed cheddar cheese
3 Tbs chopped onions
1 C uncooked macaroni
1/4 C dried beef, in bite sized pieces
2 hard cooked eggs

Mix soup and milk. Add cheese onions, macaroni, beef and eggs. Turn into 2 qt casserole, cover and refrigerate overnight or 3 to 4 hours. Bake, covered 1 hour at 350.Serves 6 to 8.

Joy Cook

## MEXICAN CASSEROLE

2 15oz cans tamales
2 12oz cans corn
1 14oz can pizza sauce

Cut tamales into 6 pieces and line the bottom of a 13"x9" pan. Top with corn, then pizza sauce. Spread cheese-olive mixture on top. Bake at 400 for 30 minutes.

### CHEESE-OLIVE TOPPING

1/2 C flour
1 pkg cheese sauce mix
3/4 C cornmeal
1 1/2 tsp baking powder
1 egg
1 tsp salt
3/4 C milk
1/4 C cooking oil
1 small can chopped olives

Combine all dry ingredients, add remaining ingredients and stir until smooth. Serves 10 to 12.

Dorothy Rash

*I may not be the nation's best*
*With mop and broom and all the rest*
*But, still I think I pass the test*
*Until – I'm no beginner –*
*The ordinary guest-less day*
*When (phew!) I've put my tools away*
*In time to hear my youngest say,*
*"Neat, Mom! Who's due for dinner?!"*

# YOUTH CLUB LASAGNE

Meat Sauce

2 lbs ground beef,browned
1 onion,chopped, browned
1 clove garlic, minced , browned
salt
pepper
add 1/2 tsp chili powder
1 tsp sweet basil
6 drops tobasco sauce
2 6oz cans tomato paste
2 or 3 6oz cans of water
(don't make too soupy)

Simmer about an hour stirring occasionally.

Cheese Filling

Mix with spoon
24 oz carton small curd cottage cheese
1 Tbs finely chopped parsley
1 lb grated Mozzarella or Jack cheese
2 eggs

Cook enough noodles to cover the length and width of pan 3 times( about 12) Lightly grease a large (9x14x2) baking dish. Cover bottom of dish with noodles and spoon in enough sauce to cover; spread with half of cheese filling. Repeat layers ending with meat sauce. Sprinkle with 1/2 C Parmesan cheese. Bake in 350 degree oven for 30 minutes. Let stand 20 minutes to set layers.

This can be prepared the day before and refrigerated. When ready to use, let stand at room temperature about an hour. Bake 1 hour at 350.

Total of 5283 calories. There are 342 calories per serving when cut to serve 16.

Eliza Robison

## ENCHILADA PIE

1 1/2 lb. ground beef
1 clove garlic, minced
1 can chopped olives
1 can enchilada sauce
1 pkg. tortillas
2 medium onions, chopped
1 1/2 Tbs chili powder
1 C tomato sauce
1 1/2 C grated cheese

Brown meat, onions and garlic in oil. Add remaining ingredients except cheese and tortillas. Alternate layers of buttered tortillas, meat sauce, and cheese in a 3-qt. greased casserole. Pour 2/3 C water in casserole. Cover. Bake 30 minutes at 400. Serves 6-8.

Emily Holsapple

## HAMBURGER CASSEROLE

2 lbs. hamburger, browned with garlic, salt and pepper
1 15-oz. can tomato sauce
8-oz. pkg. thin noodles, cooked

Add tomato sauce to meat mixture. Put a layer of the cooked noodles in the bottom of a 3-qt. casserole. Add 1/2 of the meat and top with cream cheese mixture. Repeat. Cover the top with grated cheese. Set overnight and bake 45 minutes at 350. Serves 8-10.

Cream Cheese Mixture
1 pint sour cream
2 small pkg. cream cheese
6 small onions, chopped

Mix together well and spread on hamburger and noodles.

Ruthie Faris

## CABBAGE ROLLS

16 cabbage leaves
1/3 C uncooked rice
2/3 C water
1/2 tsp salt
1/2 tsp basil, crushed
1/4 C onion, chopped
1/4 tsp thyme, crushed
1/4 C evaporated milk
1 lb ground beef
1/8 tsp pepper
3/4 tsp salt
1 tsp butter
tomato soup, undiluted

Choose large well-shaped leaves of cabbage. Steam 5 minutes until tender and flexible.Cook rice in boiling salted water. Combine with seasoning, milk and meat. Place 1/4 C of mixture in each cabbage leaf. Roll and tuck in edges. Place in a baking dish. Brush tops with melted butter. Bake until nicely browned on top. Heat tomato soup. Ladle mixture over rolls and serve. Serves 6 to 8.

Jane Trimble

*Doing a woman's work is like walking down a railroad track: the end seems in sight, but never is.*

## HAMBURGER VINO

1 lb ground beef
1 large egg, beaten
1 C breadcrumbs
1/2 C milk
1/2 C chopped onion
1 tsp salt
1/4 tsp pepper
2 Tbs fat
2 small cans mushroom steak sauce
1/2 C light dry wine

Combine beef, egg, crumbs, milk, salt and pepper. Shape mixture into thick patties. Brown in fat and pour off excesss fat. Add steak sauce and wine and simmer 30 to 40 minutes. I freeze the patties and use 1 can of sauce and dash of wine, which is fine for 2. Serves 4.

Jeanne Judd

## CHILI-GHETTI

1 1/2 lb ground beef
1/2 tsp chili powder
salt and pepper
1 onion, chopped
1 Tbs worcestershire sauce
1 C chili beans or more
3 C tomatoes
2 C uncooked spaghetti

Brown beef and onion, add chili powder and seasonings. Put half of meat mixture in casserole dish, add beans, spaghetti and rest of meat. Pour tomatoes or tomato juice over all and bake covered at 350 for 1 1/2 hours. Serves 4 to 6.

Betty Patton

## SPAGHETTI DELIGHT

1 lb lean ground beef
1 medium onion , chopped
1 medium green pepper, chopped
2 or more garlic cloves, minced
oil
1 medium size can tomatoes
1 can tomato soup
1 can cream style corn, medium size
1 Tbs Worcestershire sauce
dash cayenne
salt and pepper
1 C grated cheddar cheese
8 oz spaghetti, cooked and drained

Brown in a little fat meat, onions, green pepper and garlic. Add remaining ingredients and simmer until cheese melts. At this point you can freeze. Divide into smaller containers, depending on size of family. When ready to serve, bake in 3 qt greased casserole with lots more grated cheese on top. One cup or more for whole recipe. Bake at 350 until very hot. Serves 10 to 12.

Pearl Richards

*"But he answered and said, It is written, Man shall not live by bread alone, but by every word that proceedeth out of the mouth of God."*
*Matthew 4:4*

## HACIENDA HAMBURGER

3/4 C ripe olives
2 Tbs oil
1/2 lb or more ground beef
3/4 C chopped onion
1 C sliced celery
1 1/2 tsp salt
1/2 tsp black pepper
1 large can tomatoes
2 C wide noodles
1 C diced American cheese

Cut olives into small pieces. Heat oil add meat, cook about 5 minutes, stirring often. Add onion and celery and cook about 5 minutes longer. Add remaining ingredients, cover tightly and heat until mixture boils. Remove cover and stir lightly, but thoroughly. Cover and cook slowly about 20 minutes until noodles are cooked.

Rip Neal

## MACARONI CASSEROLE

1 1/2 C macaroni,cooked and drained
1/2 to 1 lb hamburger, browned
1 15oz can stewed tomatoes
1 15oz can "Chef Boy Arde" Spaghetti Sauce
2 ribs celery, diced
1 medium onion, diced
garlic, basil, oregano to taste

Mix above ingredients and simmer 15 minutes. Put in 9"x13" baking pan and top with grated cheese. Bake at 350 for 20 minutes. Serves 4 to 6.

Mary Sue Bergeron

## TIJUANA TORTE

2 lbs ground beef
1 onion
2 pkg taco mix
2 cans green chili peppers
2 1 lb cans stewed tomatoes
2 C shredded cheddar cheese
shot of wine
6 to 8 corn tortillas

Brown ground beef and onion, add taco seasoning, chili peppers, tomatoes and wine. Layer meat mixture, tortillas and cheese. Repeat layers. Bake at 350 in 3 qt greased casserole, uncovered for 30 to 40 minutes. Serves 6 .

Phyllis Bell

## 3 BEAN POT

1 can pork and beans (1 lb 15oz)
1 15 oz pkg frozen lima beans, cooked
1 15 oz can kidney beans
3/4 C brown sugar
1 C chopped onion
1 lb ground beef, browned
1 lb (or less) polish sausage or weiners
cut into 1 inch pieces
3 to 4 strips bacon
1 C catsup
3 Tbs white vinegar
2 tsp liquid smoke
1/2 tsp salt
pepper

Drain kidney and lima beans. Brown beef and onions. Combine all ingrdients and simmer in crock pot for several hours or in covered 3 qt casserole at 250 2 to 3 hours.

Margaret Willis

# CALIFORNIA VEGETABLE PIE

1 lb ground beef
1/2 C chopped onion
1/2 tsp salt
1/8 tsp peppper
1 1/2 C sliced zucchini
1/4 C chopped green pepper
1 tsp dill weed
1/4 tsp salt
2 Tbs margerine
1 8oz pkg refrigerated dinner rolls
5 tomato slices

Heat oven to 375. In skillet brown ground beef and onion. Drain off fat, add salt and pepper, set aside. Saute zucchini and green pepper in margerine for 5 minutes. Stir in dill weed and salt. Separate dough into 8 triangles. Place triangles in ungreased 9 inch pie pan; press over bottom and up sides to form crust. Spoon meat mixture over crust and sprinkle with 1/2 C cheese. Spread zucchini mixture over this evenly. Top with tomato slices and bake at 375 for 10 minutes. Add remaining 1/2 C cheese and return to oven for 15 minutes. Cool for 5 minutes before serving. Garnish with sour cream and alfala sprouts. Cut into wedges.

Helen Lieurance

## SOUR CREAM PORCUPINES

1 1/2 lbs ground beef
1/3 C Minute Rice
1/4 C diced onion
1 tsp paprika
1 tsp salt
2 Tbs shortening
1/2 C water
1/2 C sour cream
1 bouillon cube, beef
1 tsp Worchestershire sauce
1 can cream of mushroom soup

Combine ground beef with rice, salt paprika and onion. Shape into 16 to 20 meatballs. Brown meat balls in hot shortening. Arrange in 8" round baking dish. Drain fat from skillet and put in water, bouillon cube, Worchestershire sauce and soup. Stir until well blended. Add sour cream and pour mixture over meat balls. Cover and refrigerate. Bake uncovered for 45 minutes at 350. Serve with Chinese Noodles. Serves 6 to 8.

Lillie Buell

## BURGUNDY BEEF

1 lb. beef stew meat
1/3 C burgundy wine
1 can consumme
1 medium onion, chopped
3/4 tsp salt

Combine in 3-qt. casserole. Add 1/4 C wheat germ (or fine crumbs) and 1/4 C Wondra flour. Cover and bake 3 hours at 300. Add 2 C dry noodles during last 1/2 hour.

Dorothy Barlow

## SPINACH NOODLE CASSEROLE

2 lbs lean hamburger
4 Tbs butter or margerine
2 cloves garlic, chopped
2 tsp salt
dash pepper
2 Tbs sugar
1 16oz can tomato sauce
12 green onions, chopped
1 6oz pkg cream cheese, softened
2 C sour cream
2 C grated sharp cheddar cheese
1 12oz pkg spinach noodles

Brown meat in butter, add garlic. Drain excess fat. Add salt, pepper,sugar and tomato sauce. Simmer for 20 minutes. Cook noodles according to package directions. Mix onions, cream cheese and sour cream. Lightly grese 9"x13" casserole; Layer half noodles, half cheese mixture, half meat mixture two times. Top with grated cheese. Bake 30 minutes at 350. Serves 8 to 10.

Alice Amblad

## BEEF TIPS ON NOODLES

3 lbs. beef cubes (chuck, round, lean stew meat)
2 cans cream of mushroom soup
1 pkg. Lipton onion soup mix
3/4 C dry wine (red or Vermouth)
1 C water

Put all ingredients in an ungreased, 3-qt. casserole and cover. Bake at 325 for 2 hours or may be cooked at 275 for 3-4 hours for an afternoon out. Serve over noodles or rice. Serves 8-10.

Jackie Hunt

## MACHO TACO DISH

1 16 oz can refried beans
1 1/2 lbs ground round
1 onion, chopped
1 pkg taco seasoning
1 tsp chili powder
1 clove garlic, minced
1 jar taco sauce, hot
2 to 3 C grated cheese
2 tomatoes, chopped
1 C sour cream
1 bunch green onions, chopped

Spread refried beans in large baking dish. Brown meat and onions. Add taco seasoning as directed on package, add chili powder and garlic, cook 15 minutes, Spread over top of beans. Pour taco sauce on top and spread grated cheese over it. Bake at 400 for 20 minutes. Sprinkle chopped tomatoes and green onions on top. Serve with sour cream and tortilla chips.

Eliza Robison

*Intelligence is the ability to learn how to learn.*

## SICILIAN MEAT ROLL

2 eggs, beaten
3/4 C bread crumbs
1/2 C tomato juice
2 Tbs snipped parsley
1/2 tsp oregano, crushed
1/4 tsp salt
1/2 tsp pepper
1 small clove garlic, crushed
2 lbs lean ground beef
8 thin slices boiled ham
6 oz shredded mozzarella cheese
3 slices mozzarella cheese halved

Combine eggs, bread crumbs, tomato juice, parsley, oregano, salt, pepper and garlic. Stir in beef, mix well. On wax paper, pat meat to a 12 by 8 inch rectangle. Lay ham on top and sprinkle with cheese. Roll up by using wax paper, seal edges and ends. Bake at 350 for 1 1/4 hours. Place cheese over the roll and return to oven for 5 minutes. Serves 8.

Judi Rash  Faith Christensen

## CONEYBURGER

1 lb ground beef
1/2 C chopped green pepper
1 C chopped onion
1 tsp worcestershire sauce
1 can tomato soup
2 C chopped celery
1 tsp sugar
1 tsp salt
1 clove garlic

Brown ground beef. Mix with remaining ingredients and cook slowly 2 hours. Serve on toasted buns.

1957 Cookbook  Glenn Patterson

## BARBECUED MEAT

2 lbs. pork or beef
1 can tomato soup
1 C water
1/2 C vinegar
1/2 C Worcestershire sauce
1/4 C sugar
1/2 C chopped onion
1 clove garlic, minced
salt and pepper to taste
12 large buns

Trim fat from meat; cut into 1/2-inch pieces. Combine all ingredients except buns in heavy 2-qt. saucepan or Dutch oven. Heat to boiling; reduce heat. Cover and cook 1 1/2 to 3 hours or until mixture thickens. Stir occasionally to prevent sticking. Serve on buns. 12 servings.

Note: Can use inexpensive meat. Chill to get off remaining fat. Cooked meat or browned ground beef can also be used.

Joy Cook

## GOURMET BEEF

3 lbs. round steak (serving size pieces)
1 can cream of mushroom soup
8-10 large mushrooms, sliced
3/4 C beef broth or burgundy wine
1 pkg. dry onion soup mix
1 1/2 Tbs minute tapioca

Mix all together in 3-qt. casserole with tight-fitting lid. Bake at 300 for 4 hours. Serves 6.

## PEPPERED STEAK DIANE

2-2 1/2 lbs. beef sirloin cut 1 inch thick
saute to medium rare
1/4 tsp dry mustard
4 Tbs lemon pepper butter (recipe follows)
3 Tbs dry white wine
1 tsp Worcestershire sauce
1 3-oz. can sliced mushrooms, drained
1 6-oz. pkg. yellow rice

Cut steak in 1/4-inch wide strips. Sprinkle with a little salt and dry mustard. In a skillet or chafing dish, melt the lemon pepper butter. Brown half of the meat. Remove to a warm platter; repeat. Add wine and Worcestershire sauce to drippings, bring to boiling. Return meat with mushrooms to skillet. Cook and stir until hot. Prepare rice mix. Serve steak and sauce over hot rice. Serves 4.

Lemon Pepper Butter
4 Tbs butter
2 Tbs lemon juice
1/4 tsp chopped chives
1/2 tsp seasoned pepper
1/4 tsp grated lemon

Mix above ingredients to a paste.

Stevie Tubbs

## OLD DUTCH RECIPE

1 lb sausage
1 C washed uncooked rice
1 egg

Mix well and make into small balls. Have baking pan ready with a layer of sauerkraut. Put in a layer of rice balls, a layer of kraut and continue until you have used all the rice balls. Cover with warm water and bake 1 1/2 hours or until rice is tender at 350.

Betty Patton

## BAKED SPARERIBS ALOHA

3 lbs spareribs
salt and pepper
1/2 C finely chopped onion
2 8-oz cans tomato sauce
1 Tbs worcestershire sauce
1/3 C vinegar
1 #2 can pineapple tidbits (with juice)
1/4 C brown sugar
1/2 tsp dry mustard

Cut ribs in serving pieces, salt and pepper. Place in shallow pan. Bake at 450 for 30 minutes. Pour off fat. Reduce heat to 350. Pour remainder of ingredients over ribs. Bake 1 1/2 hours. Baste frequently. Serves 6 to 8.

Pearl Rehbock

## SAUSAGE STUFFED ROUND STEAK

1/2 lb fresh sausage
1/2 C diced celery
1/2 C minced onion
4 C lightly packed dry bread cubes
1 Tbs parsley flakes

Cook sausage, celery and onion together in skillet until done, about 10 minutes. Add to other ingrdients and mix well. Pound 3/4 C flour into a 2 lb round steak and season with salt and pepper. Brown in a skillet. Remove and spread with stuffing. Roll up like a jelly roll and secure with cord.

Dissolve a bouillon cube in a cup of water and pour gradually into skillet, cook and stir pan drppings until you have a nice gravy. Put steak into a deep casserole, cover with thin slices of onion and mushrooms( fresh if possible). Pour gravy over meat and bake covered in 325 oven until very tender (several hours). Wonderful when served with mashed potatoes and green salad. Serves 8 to 10.

Stevie Tubbs

## CANTONESE CASSEROLE

1 lb. bulk sausage
1/2 green pepper, sliced
1 large onion, sliced
1 1/2 C chopped celery
2 pkgs. chicken noodle soup mix
4 C boiling water
1/2 C uncooked rice
Salt to taste

Crumble and brown sausage in skillet. Saute green pepper, onion and celery until pieces are clear. Combine all ingredients in large 3-qt. casserole and bake at 375 for 1 hr. Cover tightly during first 40 minutes. Serves 6.

Helen Lieurance
Breaking Bread

## HAM LOAF

1 lb ham
1 lb pork
2 eggs
1 C milk
1 C bread crumbs
salt
1/4 tsp pepper

Grind together ham and pork, trimmed of fat. Soak bread crumbs in milk. Mix with remaining ingredients and shape into loaf. Baste with following sauce.

1 1/2 C brown sugar
1/2 C vinegar
1/2 C water
1 tsp dry mustard

Mix together and simmer about 10 minutes. Bake at 350 for 1 to 1 1/2 hours. Serves 8 to 10.

Fern Peterson

## HAM CREAMETTE CASSEROLE
(or Turkey or Chicken)

1 7 oz. small creamettes, uncooked
Mix: 2 cans mushroom soup
2 C milk

Add: 7 oz. velveeta cheese, cubed
1 medium onion, chopped (or 2 Tbs dry onions)
1 can, 4 oz. mushrooms & pieces
3 1/2 C cooked cubed ham
Salt & pepper

Make day before. Add 4 sliced, hard cooked eggs before baking. Bake 350, 1 1/2 hours, or more until thickened. 9x13 pan. Serves 12-15 for luncheon. (A can of water chestnuts and a can of pimento strips may be added, if desired.)

Pearl Richards

## HOT CHICKEN SALAD CASSEROLE

1 C cubed chicken breasts, cooked
1 C chopped celery
1/2 C chopped toasted almonds
1/2 tsp salt
2 tsp grated onion (optional)
1/2 C mayonnaise
1/2 C grated cheese
1/2 to 1 C crushed potato chips

Mix all ingredients except potato chipa; put into a buttered 1 1/2 Qt. casserole. Top with crushed potato chips. Bake at 350 for 15 minutes. Serve hot. Serves 6 - 8. This may be prepared and kept in refrigerator overnight, adding potato chips just prior to baking. Variation: Substitute sour cream for cheese.

Jackie Hunt

## GOLDEN CHICKEN ROLLS

3 boned, split, skinned chicken breasts
6 thin slices ham
6 thin slices Swiss cheese
1 1/3 C bread crumbs
2 Tbs Parmesan cheese
1/3 C butter or margarine, melted

Pound chicken breast - layer with slice of ham and cheese. Roll and then roll in butter and bread crumbs and cheese. Place in shallow pan or dish. Cook at 350 for 40 minutes. Serves 6. Serve fresh mushroom sauce over chicken.

Fresh Mushroom Sauce:
Melt 3 Tsb butter or margarine. Add 1/2 C diced, fresh mushrooms - saute then sprinkle with powdered onion. Stir in 1 Tsb flour and cook 1 minute. Add 1 C milk gradually, 2 Tsb chopped chives, 1/2 tsp salt, 1/4 tsp pepper. Stir constantly till mixture boils and thickens. Remove from heat. Stir some of the hot mixture into 1 C plain yogurt - then put yogurt mixture back in hot mixture. Cook 3 minutes over low heat.

Del Schwab

*Picking the right line*
*At a check-out counter*
*Is something I can't master --*
*Even when I choose the shortest,*
*The longest line moves faster.*

## TATER DIPPED CHICKEN

Dip cut up fryer in mixture of 1 slightly beaten egg and 2 Tbs water. Season to taste. Roll in dry Hungry Jack Potato Flakes (about 1 cup).

Melt 1/4 C butter or margarine in shallow baking pan. (I've also used salad oil.) Bake chicken in pan at 400 for 30 minutes; turn, bake about 30 minutes more.

If you desire a thicker coating, repeat dipping and rolling steps, doubling egg, water and potato amounts. Serves 4-6.

Mildred Eaton

## LEMON CHICKEN

2 broiler fryers, cut up
1 tsp salt
1 tsp onion salt
1 tsp thyme
1 tsp marjoram
1 tsp grated lemon peel
2/3 C lemon juice
1 C water

Rub chicken with salt. Place in baking pan, skin side down. Mix everything else and pour over chicken. Bake at 400 for 40 minutes. Turn chicken over and bake 20-30 minutes more, basting. Watch closely that it does not burn during last part. Serves 10-12.

Fern Peterson

# BAKED CHICKEN WITH CUMBERLAND SAUCE

Mix - 1/2 C grated Parmesan cheese
2 C seasoned bread crumbs
3 Tbs sesame seeds

Cut - into serving pieces 2 1/2 to 3 lb. fryer

Dip - Pieces in melted butter and then in crumb mixture. Refrigerate overnight or for a couple of hours. When ready to serve bring to room temperature and place in shallow pan. Dot with butter. Bake 1 hour at 350. Serve with Cumberland Sauce.

Sauce - Combine and simmer until smooth
1 C red currant jelly
1 6-oz. can frozen orange juice concentrate
4 Tbs dry sherry
1 tsp dry mustard
1/8 tsp ground ginger
1/4 tsp hot pepper sauce

Serves 6-8.

Edith Lemcke
Breaking Bread

*Sing while you gather*
*Your good friends together;*
*With food and with wine,*
*Who cares for the weather?*

# BUFFET SUPPER CASSEROLE

1 5 lb. chicken
1 3 oz. can mushrooms
1 C pitted ripe olives
6 C medium noodles (3/4 lb.)
1/3 C minced onion
1/3 C green pepper, diced
1 can cream of mushroom soup undiluted
1 1/2 C grated sharp cheese (1/3 lb.)
1/4 C minced pimento
1 C cooked peas
1 C diced cooked ham
Pepper, salt, 1/2 tsp celery salt

Half cover chicken with boiling water, salt, celery tops, 1 sliced onion, 1 bay leaf and simmer covered till tender. Remove from broth, cool and cut off meat in big pieces. Refrigerate meat and broth. Skim fat off broth and reserve. To broth add mushroom and olive juice - measure and add water to make 6 C. Bring to boil, add noodles, cook till barely tender.

In 2 Tbs chicken fat, saute onion, green pepper, mushrooms for 5 minutes. Add to chicken with half of olives. To undrained noodles add soup, cheese, pimento, peas, pepper, salt and celery salt. In 3 qt. casserole, greased, arrange noodles and chicken in layers, ending with noodles. Top with ham, olives. Cool quickly. Freezer wrap and store in freezer the night before. Remove casserole from freezer and let thaw. When thawed, bake uncovered at 325 for 1 hour and 40 minutes or until bubbling hot. Sounds like a lot of trouble but it's good. Serves 10.

Rip Neal

## MARY JO'S CHICKEN

1 chicken, cut up
1 cup regular rice
1 can cream of mushroom soup
1 can cream of celery soup
1 pkg. dry onion soup mix

Mix rice, mushroom soup and celery soup. Put in layer in bottom of 9x13 pan. Place chicken on top of rice mixture. Sprinkle dry onion soup mix over top. Bake covered one hour at 350. Serves 4-6.

Mary Jo Bosteels

## HOMEMADE SHAKE AND BAKE

2 C bread crumbs
1/4 C flour
3 tsp paprika
4 tsp salt or substitute
2 tsp sugar (preservative)
2 tsp onion powder
2 tsp oregano
1 tsp ground pepper
1/2 tsp powdered garlic
1/4 C shortening

Mix all in blender. Store in tightly closed container.

Nita Glass

*Mirth and good cheer and a*
*small friendly dinner:*
*You've offered life's best*
*and your party's a winner.*

## CHICKEN CURRY

1/3 C margarine
1/2 C minced onion
1 Tbs curry powder
1/3 C flour
1 1/2 tsp salt
1 1/2 tsp sugar
1/4 tsp ground ginger
1 tsp lemon juice
2 C chicken broth
2 C milk
4 C cooked, cut-up chicken

Melt butter over low heat in heavy saucepan. Saute onions and curry powder in butter. Blend in flour and seasonings. Cook over low heat until mixture is smooth and bubbly. Remove from heat. Stir in chicken broth and milk. Bring to a boil, stirring constantly. Boil 1 minute. Add chicken and lemon juice. Heat. Serves 6. Serve over rice and top with fruit. Chopped apples, bananas, nuts, celery, raisens - experiment! It's really GREAT.

Faith Christensen

## CHICKEN PARMESAN

1 1/2 C soft white bread crumbs (3 slices)
(Easy to fix in blender)
1/3 C grated Parmesan cheese
2 Tbs minced parsley
1/2 clove garlic, minced
1 tsp salt
2/3 C butter or margarine, melted
1/8 tsp pepper
1 broiler fryer (3 Lb.)

Place foil on a jelly roll pan. Mix together coating. Dip chicken in melted butter, then in crumb mix. Arrange on foil, skin side up. Drizzle remaining melted butter over chicken. Bake uncovered 1 hour at 350. Serves 6 - 8.

Emily Holsapple

# CHICKEN POT PIE

1 chicken, whole
3 C water
1 tsp salt
1 1/2 C diced celery
1 1/2 C diced onion
1 1/2 C diced carrot
2 to 3 tsp chicken bouillon granules
1 1/2 C frozen peas
2/3 C water
6 Tbs flour
1/2 to 1 tsp salt

I use a Washington State or Oregon State whole body chicken. Clean the cavity throughly, removing all the red stuff. Place in large pot with 3 cups of water and 1 tsp salt. Cover and simmer until just tender. Remove from pot and cool. Remove from broth any pieces of skin. Add carrots, celery and onions to the broth and simmer until vegetables are just tender. Season with the bouillon and any salt that may be needed. Thicken with flour and water paste. I shake it in a jar. The mixture should be the consistency of gravy. Remove from heat and add the frozen peas. Remove chicken from bones and break into bite sized pieces. Place in the bottom of a 9x13 baking dish. Cover with the vegetable gravy mixture. Be sure to taste and adust for salt and pepper. I sometimes top with a pie crust or you can use biscuits. If you use pie crust, do not put it on when the pie is hot. If you use biscuits you want it hot. Bake at 400 until pie crust or biscuits are brown and the chicken mixture is hot. If you are going to make this early in the day I would recommend pie crust. I use the following pie crust recipe. 1 1/2 C flour, 3/4 C shortening (Crisco), 1/2 tsp salt, 6 Tbs water. Make the crust in the usual way. This will be a very sticky dough, but use plenty of flour.Roll to fit top of dish and cut slits to allow steam to escape. Serves 10 to 12.

Lucille Gehringer

## CHICKEN FILLING FOR CREPES

6 Tbs butter
2 Tbs flour
2 C light cream
2 Tbs sherry wine
1/2 tsp salt
1/4 tsp cayenne pepper
dash nutmeg
2 C cooked chicken, diced
1/2 C grated Swiss cheese

Make white sauce and cook for 5 minutes. Add sherry, salt, pepper and nutmeg, and cook for 3 more minutes. Add chicken and heat thoroughly.

Place 2 Tbs in center of each crepe, fold over and place closely together on a lightly greased baking pan and sprinkle with grated cheese. Bake covered in 400 oven for 20 minutes and serve at once. Serves 6.

Crepe batter:
3/4 C cold water
1/2 C cold milk
3/4 C flour
2 eggs
1/4 tsp salt
2 Tbs melted butter

Blend above in blender (liquid first) for 1 minute. Use scraper to push flour into the liquid, then blend for 2 seconds more. Refrigerate for at least 2 hours. Makes about 8 crepes. (Use 2 scant gravy dippers full of batter for one crepe.)

Margaret Willis

## HOT CHICKEN SALAD

Sliced bread
2 C cooked, diced chicken
1/4 C chopped onion
1/4 C chopped green pepper
1/4 C finely chopped celery
1/2 C mayonnaise
3/4 tsp salt
2 slightly beaten eggs
1 1/2 C milk
1 can cream of mushroom soup
1/2 C shredded cheddar cheese

Butter an 8x8x2 baking dish. Trim crusts from bread and save. Place bread slices on bottom of dish. Mix chicken, vegetables, mayonnaise, salt and dash of pepper. Spread mixture over bread. Cut bread crusts into small pieces and sprinkle over chicken mixture. Combine eggs and milk; pour over all. Cover and chill overnight. Spoon soup over top. Bake at 325 for 1 hour, covered. Uncover and sprinkle cheese over top for the last few minutes of baking.

Theo Graves

## CHICKEN CASSEROLE

2 C cooked rice
2 cans cream of chicken soup
6 hard boiled eggs, chopped
2 C diced chicken
2 C diced celery
2 Tbs onion
1 Tbs lemon juice
1 1/2 C mayonnaise

Mix with 1 C water and salt and pepper to taste. Put in greased 2-qt. casserole. Top with crushed corn flake crumbs. Bake at 325 for 45 minutes, uncovered. Serves 6-8.

# POT ROASTED TURKEY

1 Tbs salad oil
4 lbs. turkey, thighs, drumsticks or hindquarters
2 large onions, chopped
2 large cloves garlic, minced or pressed
1 C dry red wine or regular strength chicken broth
1 can cream of mushroom soup
1 tsp each dry basil, thyme leaves and rubbed sage
1 Tbs Dijon mustard
8 each small whole carrots, small thin-skinned potatoes and small boiling onions
3 Tbs each cornstarch and water
Salt and pepper to taste

In a large frying pan, heat the oil over medium-high heat. Add the turkey pieces and cook until browned on all sides; remove pieces as they are browned and arrange them in a 6-8 quart casserole or Dutch oven.

To the frying pan add the onions and garlic; cook until onion is limp. Then add the wine, soup, basil, thyme, sage, and mustard. Bring to a boil, stirring often, then pour over the turkey. Cover and bake in a 325 oven or simmer slowly on top of range for one hour.

Add to the pan the carrots, potatoes and onions, pushing vegetables down into the liquid. Return to the oven or continue simmering about one hour or until meat and vegetables are tender. With a slotted spoon, lift the vegetables and meat out onto a serving plate; cover and keep warm. Skim fat from cooking liquid, add the cornstarch and water mixture, blended until smooth; cook, stirring, until it boils and thickens. Season to taste with salt and pepper.

Spoon a small amount of sauce over meat; pass remaining sauce at the table.

Makes 8 servings.

Ann Rickabaugh

## MEXICAN CHICKEN BAKE

4-6 chicken breasts
1 can mushroom soup
1 can cream of chicken soup
7-oz. can Salsa
1 cup milk
1 medium onion, chopped
1 small can diced chiles
1 doz. flour tortillas
1 lb. grated cheddar cheese

Cook chicken and remove from bones. Mix soups, milk, chiles, salsa. Layer tortillas, chicken, cheese and sauce in greased 9x13 pan. Repeat layers, ending with cheese on top. Let it stand overnight. Bake at 375 for 1 hour. Serves 10-12.

Faith Christensen

## CHICKEN CRUNCH

1/2 C chicken broth or milk
2 cans condensed cream of mushroom soup
3 C cooked chicken, diced
1 7-oz. can tuna, drained and flaked
1/4 C minced onion
1 C diced celery
1 5-oz. can water chestnuts, thinly sliced
1 3-oz. can chow mein noodles
1/2 C toasted almonds (optional)

Blend broth into soup in ungreased 2-qt. casserole. Mix in remaining ingredients, except almonds. Bake in 350 oven for 40 minutes. Just before serving, sprinkle with almonds. 8 servings.

Variation: Omit chestnuts and use 1 1/2 C chopped celery.

Elinore Barnett

## CHICKEN TORTILLA CASSEROLE

1 doz. tortillas
1/3 C oil
1 onion, chopped
1 can cream of chicken soup
1 can cream of celery soup
1 C sour cream
1 4-oz. can chiles, chopped
4 C cubed cooked chicken
1/2 tsp garlic salt
1 lb. Monterey Jack cheese, shredded

Cut tortillas into bite sized pieces. Heat oil in frying pan and fry tortillas until crisp but not brown, remove from oil and drain on paper towel. Mix onion, soups, sour cream green chiles, and garlic salt. Stir until well blended.

Arrange about half of the tortillas and half of meat in greased 9x13 pan. Cover with about half the soup mixture; add a layer of cheese. Repeat layers ending with a layer of cheese. Bake at 350 for 30 minutes, uncovered. Serves 8.

Note: You will not need 1 doz. tortillas, Usually 9-10 is enough. I add enough milk to the soup mixture until it is like a medium thick white sauce, perhaps 1/2 to 3/4 soup can of milk.

Lucille Gehringer

## QUICK AND EASY CHICKEN SAUCES

1 can spaghetti sauce with mushrooms (16 oz.)

OR

1 bottle Russian salad dressing
1 pkg. dry onion soup mix

Put selected sauce over cut up chicken in 9x13 pan. Cover. Bake 1 hour at 350.

## CHICKEN CASSEROLE SUPREME

1 pkg. Betty Crocker Noodles Romanoff
1 can cream of mushroom soup
2 C cooked chicken, cut up
1 10-oz. pkg. chopped broccoli, thawed and drained
1/2 C pitted ripe olives, cut in wedges

Prepares noodles as directed on package except use one-half cup of milk. Stir in soup, chicken, broccoli and olives; pour into ungreased 2-qt. casserole. Cover and bake 25-30 minutes, or until broccoli is tender. 350 oven. Serves 4-6.

Virginia Daubert

## ALICE MANN'S EASY CHICKEN CASSEROLE

1 1/2 C chicken or turkey
1 can mushroom soup
1 can chicken rice soup
1 can chow mein noodles
1 large can evaporated milk
2 Tbs pimentoes

Mix all ingredients. Put buttered crumbs on top and bake 1 hour at 350. Serves 4-6.

Lillie Buell

## CHICKEN-HAM CASSEROLE

2 chicken breasts (about 3 C baked or stewed)
2 C seasoned stuffing mix
2 cans mushroom soup
1 can water chestnuts, drained
1 C mayonnaise
1/2 C cashews
1 C diced ham
1 C diced Swiss cheese

Bake covered 1 hour at 350, then uncovered until browned. Serves 6.

Hazel Cole

## BARBECUE SAUCE FOR CHICKEN

3/4 C brown sugar
1/2 C catsup
1/4 C water
1 Tbs dry mustard
1 Tbs Worcestershire sauce
Salt and pepper to taste

Mix ingredients together. Pour over chicken cut up and simmer in covered fry pan about one hour or until tender. Use remaining sauce for chicken or pour over rice.

Joy Cook

## CHICKEN WITH WINE SAUCE

4 chicken breasts or 1 cut-up chicken
1 pkg spaghetti sauce mix
1/2 C white wine
2 or 3 fresh tomatoes, quartered
fresh mushrooms, sliced in quarters

Place chicken in crock pot. Mix sauce with wine and pour over chicken. Cover and cook on low for about 7 hours. Add mushrooms and tomatoes and turn to high. Cook for about 20 minutes. Serves 4.

Eliza Robison

## JUMBALAYA

Melt some margerine, add chopped onion, green pepper, garlic, salt, pepper, dried rosemary and paprika. Cook until limp. Add 1 can stewed tomatoes, cooked diced chicken, simmer for 15 minutes, add 1 can shrimp, some mushrooms and simmer for 5 more minutes. Serve hot over rice. Shrimp Creole; Use only 1 lb shrimp instead of canned shrimp and chicken, add some Tabasco. Sprinkle with parsley, if desired. Serves 6 to 8.

Margaret Willis

## TUNA CASSEROLE

1/2 C chopped green pepper
1/4 C chopped onion
1/4 C butter
3 Tbs flour
1 1/2 tsp salt
1/2 tsp dill weed
1/4 tsp pepper
1 13oz can evaporated milk
1 7oz can tuna fish
1 10oz pkg green peas, thawed
1 C mushrooms
1 Tbs Worchestershire sauce
1 lb frozen Tater Tots

Cook green pepper and onion in butter until tender. Blend in flour and seasonings. Add milk gradually and liquid from mushrooms; cook and stir until smooth. Add tuna fish, peas mushrooms and worchestershire sauce. Put mixture into 1 1/2 qt greased casserole. Place Tater Tots on top and bake at 375 for 30 minutes. Serves 5 to6.

From Breaking Bread Cookbook
Margaret Willis

## HALIBUT BAKE

1 1/2 lbs halibut or flounder
2 or 3 large green peppers
1 large onion
1/2 each mozzarella and cheddar cheese
2 cans cream of mushroom soup or
cream of celery soup
3/4 soup can milk

Butter baking dish and place halibut flat in pan. Slice green pepper and onion and lay on fish. Grate cheese and spread on top. Mix soup with milk and pour over all. Bake at 375 for about 1 hour. Serves 6.

Emily Holsapple

## CRAB SCRAMBLE

1/4 C margerine
12 eggs
1/2 C milk
1 tsp salt
1 tsp pepper
1/2 tsp dill weed
1 7oz can crab meat, drained
1 8oz pkg cream cheese, cut up
paprika

Put margerine in 8"x8" baking dish and place in 350 oven until margerine melts. Tilt dish to distribute margerine. Beat eggs, milk, salt, pepper and dill weed until fluffy, 3 to 6 minutes. Stir in crab meat and cheese and pour into baking dish. Sprinkle with paprika and bake until set in center, about one hour. Serves 9.

Theo Graves

## CLAM FRITTERS

1 1/2 C flour
2 tsp baking powder
1/2 tsp salt
1/8 tsp pepper
1/8 tsp paprika
1/2 C clam juice or milk
2 eggs
1 1/2 tsp grated onion
minced or chopped clams
1 tsp melted shortening

Sift together dry ingredients: add liquid, beaten eggs, onion and shortening; add clams to batter Take one teaspoon batter for each fritter and fry on hot greased griddle or in deep fat. Serves 4.

Wilma Onstot

## TUNA 'N RICE SOUFFLE

1 can cream of mushroom soup
1 6 1/2 to 7 oz can tuna fish
1 C cooked rice
1/4 C chopped pimento
2 Tbs chopped parsley
4 egg yolks
4 egg whites

Heat and stir soup over low heat; add next four ingredients and heat. Beat egg whites until stiff. Beat egg yolks until thick; gradually add to tuna mixture. Fold into egg whites. Pour into 2 qt ungreased casserole and bake at 350 for 30 to 35 minutes until mixture is set in center. Serve at once with lemon wedges. Serves 6.

Mary Johnson

## TUNA CASHEW CASSEROLE

2 3oz cans chow mein noodles
2 cans mushroom soup
1 soup can milk
1/2 C minced onion
2 6oz cans tuna fish
6oz whole salted cashews
2 C chopped celery
dash pepper

Mix together everything except noodles. Put in ungreased 3 qt casserole. Add chow mein noodles just before baking. Bake at 325 for 40 minutes. Garnish with a few additional noodles Serves 6

Mary Jo Bosteels

## HOT-CROSSED TUNA CASSEROLE

2 7oz cans tuna fish
1 C celery, chopped
1/2 C bread crumbs
1 C mayonaise
1 10oz pkg peas, thawed
1 C sharp cheese, grated
1/4 C onion, chopped
1/4 tsp salt
1/8 tsp pepper
1 can Pillsbury crescent dinner rolls

Combine tuna, celery, bread crumbs, mayonaise, peas, cheese, onion, salt and pepper. Place in ungreased 10x6 baking dish. Cover with lattice strips of crescent rolls. Brush with mayonaise and sprinkle with sesame seeds. Bake at 350 for 35 to 40 minutes. Serve with cold cucumber sauce.

## COLD CUCUMBER SAUCE

1/2 C mayonaise
1/2 C sour cream
1/2 C chopped cucumber
1 Tbs chopped chives
1 Tbs chopped parsley
1/4 tsp salt
1/4 tsp dill weed

Combine all ingredients. Serves 8.

Dorothy Barlow

*Mirth and good cheer and a*
*small friendly dinner:*
*You've offered life's best*
*and your party's a winner.*

## BARBECUED GREEN BEANS

1 1-lb. can green beans
1 Tbs diced onion
1/4 C brown sugar
1/2 C tomato catsup
6 slices bacon

Dice bacon and cook until crisp. Cook onion until tender and drain off fat. Add brown sugar and catsup to bacon and onion, stir and pour over beans. Mix and bake at 350 for 30 to 40 minutes or until well heated.

Mildred Smith

## STRING BEAN CASSEROLE

2 pkg frozen green beans
1 can cream of mushroom soup
3/4 lb mushrooms, sliced
1 C grated cheese
1 can onion rings, crumbled
Paprika

Preheat oven to 350. Cook beans, slightly underdone. Fill casserole to top with following layers soup, beans, sliced mushrooms,cheese, onion rings. Sprinkle top layer with paprika and heat 20 minutes. Serves 4 to 6 .Not only is this inexpensive, but it's easy to make in large quantities and doesn't spoil easily. Good eating.

Ginny Miller

## SPINACH QUICHE

2 Tbs butter
2 Tbs green onions, minced
1 pkg. frozen spinach, thawed
1/2 tsp salt
1/4 tsp pepper
1/4 tsp nutmeg
1 C freshly grated Parmesan or Gruyere
1 1/2 C heavy cream
4 eggs, lightly beaten
9-10" partially baked pie shell

Melt butter and saute onions. Cook spinach. Drain. Wring out in paper towels. In bowl, combine spinach, onions, salt, pepper, nutmeg and 1/2 C cheese. Beat cream and eggs together and combine with spinach mixture. Pour into pie shell. Sprinkle with remaining cheese. Bake at 375 for 30 min or until done.

Faith Christensen

## SPINACH CASSEROLE

2 10 oz. frozen chopped spinach pkgs.
1/2 pkg. dry onion/mushroom soup mix
2/3 C sour cream

Cook and drain spinach according to package directions. Add soup mixed with sour cream. Put into baking dish. Bake at 350 for 30 min. Serves 4-6. (Even better the day after.)

Beryl Cram

## VEGETABLE QUICHE

6 slices bacon, cooked and crumbled
8 oz. Swiss cheese, grated
2 firm tomatoes, sliced thinly
1 small onion, chopped
1 lb. fresh asparagus or 1 box frozen spears
1/2 lb. mushrooms, sliced
1/4 C butter
1 tsp flour
4 large eggs
1 tsp salt
2 C light cream
1 10" pie shell

Place cheese in bottom of unbaked pie shell. Sprinkle with bacon and cover with tomatoes. Cut asparagus diagonally into slices about 1/2" thick. Melt butter in heavy skillet. Simmer onions until golden, add mushrooms, and saute for 3 minutes. Sprinkle vegetables with flour and pour into the filled shell. Bake at 375 for 40-50 minutes or until custard is set (inserted knife comes out clean). Serve hot or cold.

Ann Rickabaugh

## BROCCOLI CASSEROLE

2 pkg thawed broccoli
1 can tuna or crab, 7oz
2 cans cream celery soup
1 1/2 C stuffing or croutons
1/2 C grated cheddar cheese, medium

Place broccoli in buttered 2 qt casserole. Spread tuna or crab over broccoli. Add 1 can of soup, undiluted. Add layer of stuffing. Add other can of soup and sprinkle with cheese. Bake one hour at 375. Serves 6.

Emily Holsapple

## BROCCOLI BAKE

2 boxes frozen broccoli
1 can mushroom soup
1 C mayonnaise
2 eggs, well beaten
1 medium onion, chopped
1 C grated sharp Cheddar cheese
1 tsp salt
1/4 tsp pepper

1/2 stick margarine
1 C Pepperidge Farm stuffing mix

Cook and drain broccoli. Combine mushroom soup, mayonnaise, eggs, onion, salt and pepper. Mix with broccoli. Pour into 9x13 pan. Sprinkle with cheese.

Melt margarine and toss with stuffing mix. Sprinkle on top of cheese. Bake at 350 for 45 minutes.

Jackie Hunt

## BROCCOLI CASSEROLE

2 pkg. frozen chopped broccoli or spears cut into 2" chunks
1 small can water chestnuts, drained, sliced
1 can French fried onion rings
1 can cream of mushroom soup
1/2 C grated cheese

Cook broccoli according to package directions. Drain. Combine all ingredients except cheese. Bake in greased casserole at 325 for 25 minutes. Sprinkle cheese on top and bake 10 minutes longer.

Theo Graves

## CAULIFLOWER A LA CURRY

2 Tbs butter
2 Tbs flour
1 C milk
1/4 lb. Velveeta cheese
1/4 tsp curry powder
1 head cauliflower
12-15 soda crackers, crushed

Prepare cheese sauce with butter, flour, milk and cheese; add curry powder. Boil cauliflower until slightly tender; drain. Alternate layers of cracker crumbs, cauliflower, and cheese sauce in a buttered baking dish, ending with cracker crumbs. Place a few dots of butter on top. Bake at 350 until lightly brown and bubbly. Yield: 8 servings.

Geraldine Chesley

## SWEET SOUR RED CABBAGE

2 Tbs butter or bacon fat
1 small onion, chopped
1 1/2 lb. red cabbage, shredded
1 apple, peeled, sliced
1/4 tsp salt
1/4 C vinegar
1/4 C brown sugar
1 tsp caraway seeds

Saute onion in butter or bacon fat. Add other ingredients except caraway seeds. Simmer 20 minutes or until tender. Add caraway seeds. Serve hot.

Jane Trimble

*To one who dislikes milk: Look at it this way... it's the cow's way of recycling grass.*

## BEETS

2 Tbs brown sugar
1 Tbs cornstarch
1 Tbs margarine
1 Tbs lemon juice or vinegar
1 C pineapple tidbits and juice

Combine and cook until mixture thickens. Pour over drained beets. Simmer until beets are warm.

Jane Trimble

## BEETS WITH PINEAPPLE

1 13-1/2-oz. can pineapple chunks
1/2 C water
1/4 C cider vinegar
2 Tbs cornstarch (or more)
1/2 tsp salt
6 Tbs brown sugar
1/2 tsp ginger
2 1-lb. cans sliced beets, drained

Drain pineapple; reserve syrup. Blend pineapple syrup, water, vinegar, salt, ginger and sugar. Bring to boil. Add cornstarch, which has been mixed with little cold water. Heat until thickened. Add beets; heat to boiling. Fold in pineapple chunks just before serving; heat. 8-10 servings. Note: I add nutmeg, to taste.

Fern Peterson

*God created men with talents*
*Which are recorded in many books*
*But God's greatest gift to humanity*
*Is women who are good cooks.*

## ZUCCHINI CASSEROLE

1 lb zucchini
1 C cracker crumbs
2 slices crisp bacon
1 egg, beaten
1/2 C mushrooms, chopped
1/2 to 3/4 C melted butter
1/4 small onion , chopped
dash minced garlic
dash salt and pepper
1/2 C grated Swiss cheese

Using large grater, grate zucchini, add cracker crumbs, bacon and egg. Saute mushrooms in butter and add onion and garlic. Add to crumbs, bacon and zucchini mixture in buttered casserole. Top with grated cheese and additional crumbs. Bake 40 minutes at 350 in a 1 1/2 qt. casserole. Serves four.

Grace Bysegger

## ZUCCHINI CASSEROLE

4 C shredded zucchini squash
1 tsp salt
1 C shredded Cheddar cheese
1/8 tsp pepper
1/4 C minced onions
1/4 C Bisquick
1/4 C minced parsley or 1 rounded Tbs dried parsley
4 eggs, well beaten
1 Tbs butter

Mix shredded zucchini squash with salt at least one hour before using. Drain and squeeze out water that will form. Combine squash, cheese, pepper, onion, Bisquick and parsley. Stir in eggs; mix until well blended. Pour into square, greased baking dish; dot with butter. Bake, uncovered, at 350 for 30 to 40 minutes or until custard sets. Serves 6.

Thelma Bratton

## ZUCCHINI PUREE

1 large onion, chopped
2 Tbs butter or margarine
2 C chicken broth or
2 bouillon cubes and 2 C water
4 C diced zucchini
1/2 tsp salt
1/8 tsp each, celery salt and garlic powder
dash of pepper
1/4 C parsley leaves

Saute onion in butter until tender. Add remaining ingredients except parsley. Cook over medium heat about 5 minutes or until zucchini is tender. Pour into blender (part at a time). Add parsley and whirl at high speed until smooth. For a different taste, instead of garlic and celery salt, add 1 tsp dill weed and 1 C plain yogurt or sour cream.

Florence Kann

## CELERY AND PEA CASSEROLE

2 10 oz. pkg. frozen peas
1 C celery, cut fine
1 C oinion, chopped fine
1 C water chestnuts, sliced
1 small jar pimento, chopped
1/2 C melted butter
1 can mushroom soup
1/2 C milk
1 C crumbs or French fried onions

Mix all vegetables together. Mix soup and milk, pour over vegetables. Top with crumbs or onions. Bake in 9x13 casserole for 30 minutes. Serves 6 to 8.

Virginia Daubert

## ZUCCHINI CASSEROLE

6 C zucchini sliced
1/4 C chopped onion
1 can cream of chicken soup
1 Ç sour cream
1 C shredded carrot
1 8 oz pkg herb seasoned stuffing mix
1/2 margerine, melted

Cook zucchini and onion in small amount of water. ( I use my steamer insert for this) If cooking in water drain well. Combine soup and sour cream, stir in grated carrot. Fold in drained zucchini and onion, gently. Don't break zucchini. Combine stuffing mix and margerine. Spread half of stuffing mix in greased 12 by 8 pan. Spoon vegetables on top of stuffing mix. Sprinkle remaining stuffing mix over top. Bake at 350 for 30 minutes. Serves 8 to 10.

Virginia Daubert

## RICE CASSEROLE

1/2 stick oleo
1 C Uncle Ben's rice
1 can consomme
1 can onion soup

Melt oleo in skillet, add rice and cook until rice is just coated. Add soups and put in casserole. Bake 1 hour in 350 oven. Serves 4 to 6.

Eliza Robison

*Let's pour some happy spirit*
*In a great big mixing bowl*
*Then add a few ingredients*
*And lo!* A CASSEROLE!!!

## RICE AND PECAN CASSEROLE

1 lb. mushrooms, sliced
4 green onions, sliced
1 clove garlic, minced
1 C unsalted butter
2 C uncooked brown rice
6 C beef broth
1/2 tsp dried thyme leaves
1/4 tsp tumeric
1 tsp salt
1/4 tsp pepper
1 1/2 C chopped pecans
Whole pecans and green onion tops, sliced

Preheat oven to 400. Saute mushrooms, onions and garlic in butter in large dutch oven until onions are golden (5 to 7 minutes). Stir in rice, stirring with fork until rice is hot, about 3 minutes. Add thyme, tumeric, salt and pepper. Stir in pecans. Pour in stock. Heat to boiling.

Cover and bake until liquid is absorbed and rice is tender, about 1 hour and 20 minutes. Adjust seasonings. Garnish with pecans and onions. Serves 10-12.

Stevie Tubbs

## GREEN RICE CASSEROLE

1 C instant rice, uncooked
2 pkg. frozen chopped broccoli, cooked, drained
2 Tbs margarine
1 small onion, chopped
1/2 C milk
1 can cream soup (your choice)
1 C Cheese Whiz

Combine all ingredients. Bake in 9x9 square pan uncovered 35 minutes at 350. Serves 8.

Kay Work

## YUMMY CARROT-RICE DISH

3 C grated carrots
3 C grated cheese
3 C cooked rice
3 slightly beaten eggs
1 1/2 C milk
1 tsp onion
salt and pepper to taste

Mix in greased 9x13 pan. Bake at 350 for 1 hour. Top with undiluted cream of mushroom soup. Put back into oven until brown. Serves 12.

Nita Glass

## STEAMED CARROT PUDDING

1 C grated carrot
1 C grated potato
1 C brown sugar
1 C flour
1 C raisins
1/2 C butter or margarine
1 tsp each, cloves, cinnamon and nutmeg
1 tsp soda

Stir soda into carrots and potatoes. Add remaining ingredients and pour into oiled container and steam for 2 hours. Serve with a good dessert sauce. Serves 8.

Edna Erickson

*The clock is my enemy,*
*Its ticking I hate;*
*I hurry and scurry and*
*still dinner's late.*

## CARROT AND GREEN BEAN CASSEROLE

2 C cooked green beans
1 1/2 C cooked carrots
1 4-oz. can mushrooms, stems and pieces
1 3/4 C milk and mushroom liquid combined
3 Tbs margarine
1 onion, chopped
3 Tbs flour
1/2 tsp salt
Dash cayenne
1 C sharp cheddar cheese
1 egg, slightly beaten
1/4 C sliced almonds
1/2 C bread crumbs tossed with margarine

Mix beans, carrots and mushrooms. Set aside. Melt margarine, add onion and cook. Blend in flour, salt and cayenne. Add milk and mushroom liquid. Stir until thick. Add cheese and stir over low heat until melted. Spoon hot mixture into beaten egg and add green beans, carrots and mushrooms. Add almonds. Turn into buttered 1 1/2 qt. casserole. Sprinkle crumbs over top and bake at 350 for 30 minutes.

Lillie Buell
Breaking Bread

## SAUCY CARROTS

8 medium carrots, sliced
1/4 C butter or margarine
salt and pepper
1/4 C prepared mustard
1/2 C honey
2 Tbs chives or parsley

Mix ingredients, except carrots, over low heat until well blended. Mix with cooked, drained carrots.

Joy Cook

## SCALLOPED CARROTS

10 large carrots
1 C milk
1 C bread crumbs
1 onion, diced
3 eggs, beaten
1/4 C butter
salt and pepper

Cook carrots in boiling water until tender. Mash. Add other ingredients. Bake 30 minutes or until done, in a 9x9 dish. Don't have oven too hot, 325-350.

Geraldine Chesley

## SUNSHINE CARROTS

6 medium carrots sliced crosswise on the bias about 1" thick. Cook covered in salted water until just tender for approximately 20 minutes. Drain.

Meanwhile combine 1 Tbs sugar, 1 tsp cornstarch, 1/4 tsp salt and 1/4 tsp ginger. Add 1/4 C orange juice and cook, stirring constantly until mixture thickens and bubbles. Boil 1 minute. Stir in 2 Tbs butter. Pour over hot carrots. Four servings.

Stevie Tubbs

## RUM GLAZED CARROTS

1 lb. small carrots
Dash of salt & pepper
1 Tbs rum
2 Tbs sugar
2 Tbs butter

Peel carrots and cut in short lengths (3 to 4"). Cover with water and cook until tender. Drain water and add remaining ingredients. Toss to glaze.

Beryl Cram

## CORN PUDDING

2 Tbs flour
2 C cream-style corn
1 Tbs sugar
1 C milk
2 tsp salt
3 Tbs melted butter
3 eggs, beaten

Mix flour and corn. Add sugar, milk and salt and butter. Stir in eggs. Grease 1 quart casserole, pour in pudding. Place in a pan of hot water and bake at 325 degrees for about 1 1/2 hours or until firm. Serves four to six.

Beryl Cram

## ESCALLOPED CORN

1 can corn
2 eggs
1/2 C cracker crumbs
1/2 C milk
salt
1 Tbs butter

Mix all ingredients and pour into greased baking dish and bake at 350 about 45 minutes.

Mrs. Claude Ramsdell
from 1951 Cookbook

***Never argue at the dinner table, for the one who is not hungry always gets the best of the argument.***

## SCALLOPED POTATOES WITH CHEESE

4 C frozen hash brown potatoes, thawed
4 oz. sharp Cheddar cheese, shredded
1/4 C chopped green onions
1/2 C boiling water
1 chicken bouillon cube

Combine potatoes, onions and half the cheese. Put into greased 1 1/2 qt. casserole. Dissolve bouillon cube in 1/2 C boiling water and pour over potato mixture. Stir lightly and dot with 1 Tbs butter. Bake, covered, in 375 oven for 30 minutes, stirring gently once or twice. Sprinkle rest of cheese on top of potatoes and bake 1 or 2 minutes more. Serves 6.

Margaret Willis
Breaking Bread

## *My Kitchen Prayer*

*Bless my little kitchen, Lord.*
*I love its every nook,*
*And bless me as I do my work,*
*Wash pots and pans and cook.*

*May the meals that I prepare,*
*Be seasoned from above,*
*With Thy blessins & Thy grace,*
*But most of all Thy love.*

*As we partake of earthly food,*
*The table Thou hast spread,*
*We'll not forget to thank Thee Lord,*
*For all our daily bread.*

*Author unknown*
*Submitted by Eliza Robison*

## NUTTY CREAMED ONIONS

2 Tbs margarine
2 Tbs flour
1/4 tsp salt
1/8 tsp pepper
1/4 C chopped salted peanuts
1 C milk
3 C cooked small white onions
(2 lb. or 2 2-C cans)

Melt margarine over low heat. Gradually blend in flour, salt and pepper. Stir in milk, stirring until mixture thickens. Add onions and simmer 10 minutes. Just before serving add nuts. Dish may be completed up to three days before serving. To serve, heat very slowly so as not to burn sauce. Add nuts and serve.

Emily Holsapple

## BAKED ONIONS IN TOMATO SAUCE

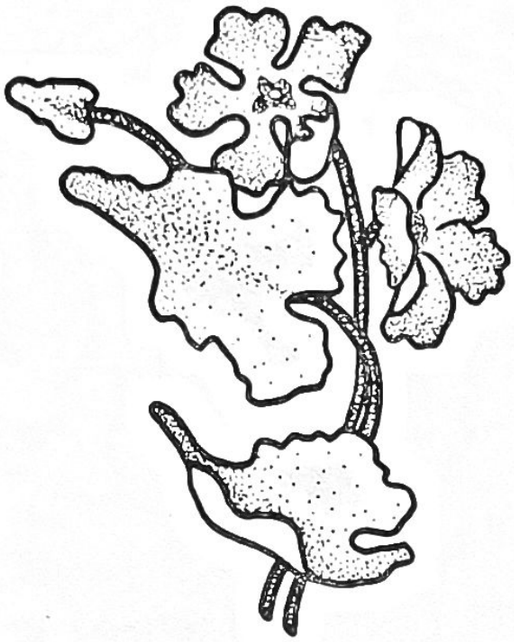
12 medium onions
2 Tbs melted shortening
1 can tomato sauce
3 Tbs honey
1 tsp salt
1/4 tsp paprika
3 Tbs chopped parsley

Peel onions; cut in halves and place in greased 1 quart casserole. Mix shortening, tomato sauce, honey, salt and paprika. Pour over onions. Bake in covered dish 350 for 50 minutes. Sprinkle with grated Parmesan cheese.

Beryl Cram

*The first Adam-splitting gave us Eve, a force which ingenious men in all ages have never gotten under control.*

# Desserts



## BIBLE CAKE

1 C Judges 5:25 (milk)
2 C Jeremiah 6:20 (sugar)
2 tsp I Samuel 14:25 (honey)
6 Jeremiah 17:11 (eggs)
1/2 C Judges 4:19 (water)
4 1/2 C I Kings 4:22 (flour)
2 heaping tsp Amos 4:5 (baking powder)
1 C I Samuel 30:12 (raisins)
1 C Nahum 3:12 (figs)
2 Chronicles 9:9 (spices as desired)

Cream sugar, honey and milk. Beat eggs and addd water to eggs. Combine with honey mixture. Sift flour and baking powder,mix with other ingredients. Add spices, stir in figs and raisins. Bake in large greased pan at 375 for 30 minutes.

Virginia Horst

## PEEK-A-BOO PEACHCAKE

2 cans peach slices ( 1 lb 13oz)
2 eggs
1 C sugar
1/3 C milk
1 tsp vanilla
2 C flour
2 tsp baking powder
1 tsp salt

TOPPING

1 C reserved batter
1/2 C sugar
1/2 C sour cream
1/4 tsp almond extract

Drain peaches thoroughly; set aside. Beat eggs in large mixer bowl at high speed; gradually add sugar, beat until thick and lemon colored. At low speed, blend in milk and vanilla. Combine dry ingredients; fold in by hand. Remove 1 cup of batter for topping. Spread remainder in greased 12"x8" pan. Arrange peaches on top. Spread topping over peaches. Bake at 350 for 50 to 55 minutes or until done. To make topping, Combine all ingredients well. Cake may also be baked in 9"x13" pan. Bake at 350 for 45 to 50 minutes.

Mary Jo Bosteels

*Better is a dinner of herbs where love is than a fatted ox and hatred with it.*
*Proverbs 15:17*

# ZUCCHINI CHOCOLATE CAKE

2 C flour
1 tsp baking powder
1 tsp baking soda
1 tsp cinnamon
1/2 tsp nutmeg
1/2 tsp salt
1/4 C cocoa
1 tsp vanilla
3 eggs
2 C sugar
1/2 C oil
3/4 C buttermilk
2 C shredded unpeeled zucchini
1 C chopped nuts
1 tsp grated orange peel

Stir together dry ingredients-set aside. In large bowl of mixer, beat eggs until light and fluffy. Gradually beat in sugar until fluffy. Slowly beat in oil, stir in flour mixture, alternating with buttermilk. Fold in zucchini and nuts. Add vanilla and orange peel. Pour into floured and greased 9 1/2"x11" pan. Bake at 350 for one hour. Frost with:

Mix 1 pkg chocolate chips with 4 Tbs margerine, 1/4 C milk, 1 tsp vanilla and dash of salt in top of double boiler. Stir well until melted and thoroughly mixed.

Betty Patton

## MISSISSIPPI MUD CAKE

2 sticks oleo
1/2 C cocoa
2 C sugar
4 eggs, beaten
1 1/2 C all-purpose flour
1 tsp vanilla
1 1/2 C nuts (optional)
dash salt

Melt oleo and cocoa. Stir in sugar and beat eggs. Add flour, salt, nuts and vanilla. Mix well. Spoon batter into greased sheet pan. Bake at 350 for 35 to 45 minutes. Sprinkle small marshmallows on top and let set.

Frosting

1 box confectionary sugar
1/3 C cocoa
1/2 C milk
1/2 stick oleo, softened

Combine ingredients until well mixed and spread on hot cake. Yummy when served slightly warm with a little ice cream.

Eliz Robison

*Eggs will separate better when cold, but will beat better when at room temperature.*

## SAUSAGE FRUIT CAKE

1 lb pork sausage
1 1/2 C brown sugar, packed
1 1/2 C white sugar
2 eggs, slightly beaten
3 C sifted flour
1 tsp ginger
1 tsp baking powder
1 tsp pumpkin pie spice
1 tsp baking soda
1 C strong cold coffee
1 C raisins
1 C chopped walnuts

In mixing bowl, combine meat and sugar and stir until mixture is well blended. Add eggs and beat well. On a piece of waxed paper, put sifted flour, baking powder and soda and spices. Add flour mixture, alternating with coffee to meat mixture. Beat after each addition. Pour boiling water over raisins and let stand 5 minutes. Drain well and dry raisins in cloth. Fold in raisins and walnuts into batter. Turn batter into well-greased and floured Bundt pan. Bake 1 1/2 hours at 350 or until done. Cool 15 minutes in pan before turning out.

Jessie Richardson

# APPLE PUDDING CAKE

1 C sugar
1/4 C butter or margerine
1 egg
2 chopped apples
1 C flour
1/2 tsp nutmeg
1/2 tsp cinnamon
1/4 tsp salt
1 tsp soda
1/2 C chopped nuts

Sauce

3/4 C sugar
1 Tbs butter or margerine
1/2 C cream
1 1/2 tsp vanilla

Cream together butter and sugar, add apples, flour, nutmeg, cinnamon, salt, soda, egg and nuts. Mix well. Bake in 9"x9" oiled pan for 50 minutes at 350. Heat together sauce ingredients and serve over cake.

Dorothy Barlow

## FRESH APPLE CAKE

1 3/4 C peeled, chopped apples
1 C sugar
1 1/2 C flour
1 tsp baking soda
1 tsp cinnamon
1/2 tsp allspice
1/2 tsp salt
1/2 tsp nutmeg
1/2 C margerine, melted
1 egg
1/2 C seedless raisins
1/2 C chopped walnuts

Combine apples and sugar;let stand 10 minutes. Sift together dry ingredients. Blend butter and egg into apple mixture. Add flour mixture, stirring until just blended. Fold in raisins and nuts. Pour into greased and floured 8 inch square pan. Bake at 350 for 50 to 55 minutes. Cool 10 minutes; remove from pan and cool on rack, thoroughly. Sprinkle with confectioners sugar. May be served with whipped cream.

Lorrie Dobias
submitted by Lucille Gehringer

*To help nourish your plants, let egg shells stand in water for a while, then use this water to water your plants.*

## EASY FRESH APPLE CAKE

3 C flour
2 C sugar (1 white, 1 brown )
1/2 tsp salt
1 tsp baking soda
1 tsp cinnamon
2 tsp vanilla
2 eggs, beaten
1 1/2 C oil
3 C chopped apples
1/2 to 1 C chopped nuts

Sift together first 5 ingredients in a large bowl. Make well and pour in remaining ingredients . Mix well. Put in 9"x13" ungreased cakepan. Bake at 350 for 45 minutes. Good served warm with ice cream or whipped cream.

Betty Patton

## FRESH APPLE CAKE

3 C flour (if substituting partial wheat, let cook longer)
1/2 tsp salt
1 1/2 tsp baking soda
2 tsp cinnamon
5 C chopped, peeled apples
2 C sugar
2 eggs
1 1/4 C salad oil
2 tsp vanilla
1 C chopped walnuts

Stir dry ingredients together. Beat eggs and sugar until creamy. Add oil and vanilla, then add flour mixture. Stir in apples and nuts. Bake in greased and floured tube pan.

Bake 1 hour at 350.

Don't panic, cake mixture will appear doughy.

Faith Christensen

## COCOA CHIFFON CAKE

1/4 C plus 2 Tbs boiling water
1/4 C cocoa
7/8 C flour
1 1/2 tsp baking powder
1/2 tsp salt
1/4 C oil
4 eggs, separated
1/2 tsp vanilla
1/4 tsp cream of tartar

Add cocoa to boiling water, stirring until smooth, cool. Mix flour, sugar, baking powder and salt. Make a well in dry ingredients and add in order the oil, 4 unbeaten egg yolks, cooled cooca mixture and vanilla. Beat with a spoon until smooth Beat 4 egg whites and 1/4 tsp cream of tartar until very stiff. Gently fold into chocolate mixture. Pour into ungreased loaf or tube pan. Bake at 325 for 50 to 60 minutes. Cool in pan upside down.

Margaret Willis

## ORANGE RING CAKE

1 C butter
3 eggs, separated
1 C sugar
1 C sour cream
1 3/4 C flour
1 tsp baking powder
1 tsp soda
3 egg whites
Grated rind of one orange

Cream butter, sugar and egg yolks. Add all dry ingredients, alternately with sour cream. Fold in stiffly beaten egg whites. Bake at 325 for one hour. While still warm (don't do it too quickly or it will fall) pour into the cake: Juice from one orange and one lemon, cooked with 3/4 C sugar that has been boiled slowly for 4 minutes.

Ruthie Faris

## JERRY HOWDYSHELL TEXAS CHOCOLATE CAKE

2 C sugar
2 sticks oleo
1 C water
1 tsp soda
2 beaten eggs
1 tsp salt
2 C flour
6 Tbs cocoa
1/2 C buttermilk
1 tsp vanilla

Sift sugar and flour together. Combine oleo, cocoa and water. Bring to a boil and pour over dry ingredients. Add milk, soda, eggs and vanilla. Pour into greased and floured jelly roll pan. Bake at 400 for 20 minutes. Spread with frosting while cake is warm.

### FROSTING

1 stick oleo
5 to 6 Tbs milk
1 box confectioners sugar
1 C chopped nuts
4 Tbs cocoa
1 tsp vanilla

Combine oleo, milk and cocoa and bring to a boil. Sift sugar, add vanilla and nuts. Spread on cake.

Submitted by Lucille Gehringer

## CHOCOHOLICS DELIGHT ( CAKE OR COOKIE)

1/2 lb margerine
2 C sugar
2 Tbs cocoa
4 eggs
1 1/2 C coconut
1 1/2 C chopped nuts
1 1/2 C flour
1 7oz jar marshmallow creme

Combine all ingredients except marshmallow creme in large bowl; mix well. Pour into greased and floured 9"x13" pan. Bake at 350 for 30 to 35 minutes or until done. Spread with marshmallow creme while cake is still warm. Cool. When cake is cool, frost with fudge frosting.

### FUDGE FROSTING

1 lb powdered sugar
1 Tbs vanilla
1/4 lb margerine
1/3 C evaporated milk
1/2 C cocoa
nuts optional

Mix sugar and vanilla in bowl. Bring margerine, milk and cocoa to boil in a small pan. Boil one minute. Add to sugar mixture; mix well. Add more evaporated milk if necessary. Stir in nuts. Spread over cooled cake. If served as a cake, it is excellent with ice cream.

June Sitts

*Strength is the capacity to break a chocolate bar into four pieces with your bare hands---and then eat just one of the pieces .....*

# COMMITTEE CAKE

4 C peeled, thinly sliced tart apples
2 Tbs lemon juice
3 eggs
2 C sugar
1 C cooking oil
2 C flour
2 tsp cinnamon
1/4 tsp baking soda
1 1/2 tsp vanilla

Slice apples and sprinkle with lemon juice. Set aside.

Beat eggs with an electric mixer until thick and light. Combine sugar and oil and pour into egg mixture, blending on medium speed.

Combine flour, cinnamon, nutmeg and soda. Add to egg mixture and blend well. Add vanilla and blend well.

Spread sliced apples evenly on bottom of well-buttered 9x13 pan. Pour batter over apples and bake cake in a preheated 350 oven for 1 hour. Cool. Frost with cream cheese icing.

(A delicious cake!! The top forms sort of a meringue and the cake is good with or without the cream cheese frosting.)

11 to 15 servings.

## CREAM CHEESE ICING

1 pkg. (8 oz.) cream cheese, at room temperature
1/4 C butter or margarine, at room temperature
2 tsp vanilla
1 pkg. (1 lb.) powdered sugar

Beat together cream cheese and butter. Add vanilla. Gradually beat in powdered sugar. Add more sugar to thicken or a little milk to thin frosting to the consistency you desire.

Margaret Ridenour

## APPLESAUCE FRUIT CAKE

4 C sifted all-purpose flour
2 1/2 C sugar
3 tsp baking powder
3 tsp salt
1 tsp cinnamon
1 tsp cloves
1 tsp nutmeg
1 tsp allspice
1 C shortening
3 C applesauce ( 1 35oz jar)
4 eggs
1/2 C chopped dates
1 1/2 C raisins
2/3 C candied fruit
2 C walnut pieces
brown sugar

Sift dry ingredients into a large bowl. Add shortening and applesauce and beat 2 minutes on low. Add eggs and beat 2 minutes longer on low. Sift together dry ingredients and add to sugar mixture. Stir in fruit and half of nuts. Mix well by hand. Pour half the batter into greased and floured angel food or large bundt pan. Sprinkle with brown sugar and nuts. Pour rest into another pan and sprinkle with sugar and nuts. Bake at 350 for 1 hour and 35 minutes. Cool before removing from pan. This recipe will make 2 large cakes or 4 loaves.

Mildred Smith

*So you can't eat cake and still have it*
*in this land of struggle and strife?*
*Sure you can eat it and have it --*
*on your hips for the rest of your life!*

## CARROT CAKE OR PUDDING

3/4 C grated carrots
3/4 C grated raw potatoes
1 lemon , rind and juice
3 to 4 cups of apples
1 C flour
1 C toasted bread crumbs
1 C brown sugar
1 C raisins
1/2 C margerine
1 tsp salt
1 tsp allspice
1 tsp nutmeg
1/2 tsp cloves
1/2 tsp cinnamon

Grate apple and lemon rind. Mix all ingredients together throughly and steam for 2 hours. Serve with hard sauce.

## HARD SAUCE

1 C sugar
1 Tbs flour
1 Tbs corn starch
1 tsp nutmeg
lump of butter
2 Tbs vinegar
2 C boiling water

Mix flour, sugar and corn starch together, add remaining ingredients and cook until thickened. Serves 10.

Wilma Onstot

## STRAWBERRY SWIRL

1 C graham cracker crumbs
1 Tbs sugar
1/4 C butter or margerine, melted
1 10oz pkg frozen sliced strawberries
1 3oz pkg strawberry jello
1 C boiling water
1/2 lb marshmallows
1/2 C milk
1 C whipping cream

Mix crumbs, sugar and margerine, Press firmly into 9"x9"x2" baking dish. Dissolve jello in boiling water, add frozen strawberries. Chill until jello is semi-set. Melt marshmallows in milk in double boiler(have patience) Set aside to cool. Whip cream and fold into marshmallow mixture. Add jello mixture and gently swirl. Pour into crumb crust. Chill until set. Maybe doubled for 9"x12" pan.

Theo Graves

## HAWAIIAN DELIGHT CAKE

2 C flour
1 1/2 C sugar
2 tsp soda
1 tsp salt
2 eggs, slightly beaten
1 20 oz. can crushed pineapple
1 C coconut
1 tsp vanilla

Mix dry ingredients, add all other ingredients. Bake in greased 13x9 pan at 350 for 30 minutes.

Frosting - Boil together for 5 minutes:
1 stick margarine
1 C sugar
1 small can evaporated milk
Add 1/2 C broken nuts
Pour over cake while it is hot. Give thanks to the Lord and enjoy.

Hope Manwill

## PEANUT BUTTER PIE

1 baked 9 in. pie crust
1 C peanut butter
1 C granulated sugar
1 8 oz. pkg. cream cheese
2 Tbs butter
1 C cream, whipped*
1 Tbs vanilla
1 Hershey special dark chocolate bar, shaved

Mix peanut butter, sugar, cream cheese and butter together. Add vanilla. Fold in whipped cream. Put in pie shell. Top with whipped cream and chocolate. Serves 8.
*Additional cream for topping.

Nancy Hill

## FRESH PEACH PIE

4 C fresh peaches, sliced
2 Tbs lemon juice
1/2 C sugar
4 Tbs cornstarch
9 inch baked pie shell
1 Tbs butter
1/2 tsp almond extract
salt

Sprinkle fresh peach slices with lemon juice and sugar. Let stand 1 hour. Drain, saving syrup. If you do not have 1 C syrup, add water. Add cornstarch to syrup, blending until smooth. Cook in saucepan until thick. Stir! Remove from heat. Add 1 Tbs butter and a pinch of salt. Stir to melt butter. Add almond extract. Combine with peaches. Pour into baked pie shell. Chill Thoroughly. Pipe with whipped cream. Absolutely delicious.

Mary Speers

## EGGNOG PIE

1 tsp gelatin
1 Tbs cold water
1/2 C sugar
2 Tbs cornstarch
1/4 tsp salt
1 C milk
3 egg yolks, beaten
1 1/2 tsp vanilla
1/4 tsp almond extract
1 C heavy cream , whipped
nutmeg

Soften gelatin in cold water. Mix sugar cornstarch and salt. Add to scalded milk in top of a double boiler and cook until mixture coats a spoon. Add small amount to beaten egg yolks and return to double boiler and cook a few minutes longer. Remove from heat, add gelatin, vanilla and almond. Cool. Stir occasionally to prevent skin forming. Fold in whipped cream. Pour into baked pie shell. Sprinkle heavily with nutmeg. Chill at least overnight.

Mildred Eaton with thanks
to Charleen Eaton

## MOM FLINN'S AMARETTO PIE

1/2 lb Hershey"s Almond bar
1 12 oz container Coolwhip
1 1/2 oz Amaretto

Melt chocolate over low heat, add Coolwhip and Amaretto. Put in chocolate pie shell and freeze for 4 hours.

Mary Robison Flinn

## LEMON PIE

1 cooled baked 9 inch pie shell
1 1/2 C sugar
6 1/2 Tbs cornstarch
1 1/2 C boiling water
3 egg yolks
3 tsp butter
4 tsp lemon juice
1 1/2 tsp grated lemon rind

Mix sugar and cornstarch thoroughly in top of double boiler. Blend in boiling water. Cook over direct heat (stirring constantly) until mixture thickens and boils. Then set over boiling water and cook 10 minutes more, stirring constantly. Beat egg yolks slightly then blend into them some of the hot thickened mixture. Then blend the egg yolk misture into the cornstarch mixture in the double boiler. Blend in butter, lemon juice and lemon rind, then remove from boiling water and cool. Pour the cooled filling into a cooled baked pie shell.

### MERINGUE

3 egg whites
6 Tbs sugar
1/4 tsp cream of tartar

Beat egg whites with cream of tartar until stiff enough to hold a point. Then gradually beat in the sugar, continuing beating until the mixture is stiff and glossy. Pile lightly on the pie filling, being sure to completely cover the filling with meringue. Bake 15 to 20 minutes in a slow oven - 300.

Thelma Weinman

*"All new dishes fade, the newest oft the fleetest;*
*Of all pies ever made, the apples still the sweetest.*

## GRAHAM CRACKER PIE

Roll 14 graham crackers

Beat 3 egg yolks
Add 1 C sugar
To egg/sugar mixture add
  graham cracker crumbs
  1/2 C walnuts
  1/8 tsp salt
  1 tsp vanilla
Beat 3 egg whites with 1 tsp baking powder.
Fold in.
Butter glass pie plate. Bake 30 minutes at 325.
Serve same day, topped with whipped cream.

Pearl Rehbock

## AUNT PEARL'S CANDY BAR PIE

1/2 C finely shredded coconut
3 Tbs or more margarine, room temperature
2 Tbs water
1 Tbs instant coffee
1 8 oz. Hershey candy bar, with almonds
1 large Cool Whip

Combine coconut and margarine and press into 8 inch pie tin. Bake for 10 minutes at 350 or until brown - watch carefully! Mix water and coffee in saucepan until warm. Add candy bar and stir until melted. Remove from heat, cool slightly and add Cool Whip. Blend until thoroughly mixed; put in pie shell and freeze. (Does not have to be removed from freezer before serving.)

Mary Latimer

## PUMPKIN PIE SQUARES

1 pkg yellow cake mix
1/2 C melted butter or margarine
1 egg
3 C pumpkin pie mix or 1 #2 can solid pumpkin
2 eggs
1/2 C brown sugar
1 C milk
2 1/2 tsp pumpkin pie spice
1/2 C white sugar
1 tsp cinnamon
1/4 C margerine

Grease 9"x13" pan. Reserve 1 C cake mix. Combine remaining cake mix with 1/2 C melted oleo and add egg. Press mixture into greased pan with hands. Press in evenly. Mix pumpkin , 2 eggs, brown sugar, milk and pumpkin pie spice. Pour this over cake mixture. Prepare topping by using the 1 C reserved cake mix, 1/2 C white sugar, 1 tsp cinnamon and margerine. Mix together as you would pie crust. No water. 1/2 C nuts,chopped may be added. Sprinkle this over top of pumpkin mixture. Bake at 350 for 50 to 60 minutes or until knife comes out clean. Cut into squares, serve warm or cold with whipped cream.

Lillie Buell

*I have Mrs. Clean for a neighbor,*
*No dirt in her corners is hid!*
*Her floors are a gem,*
*You could eat food on them,*
*But mine look like someone just did!*

## COCOANUT CRISPS

1 C Crisco
1 C dark brown sugar
2 eggs
1 C cocoanut
1 3/4 C flour
1/2 tsp ginger
1 tsp cinnamon
1 tsp salt
1 1/2 C rolled oats
1 C raisins
1 C chopped nuts
1 tsp soda
1 Tbs water

Blend Crisco, sugar and eggs. Sift together flour, salt and spices, mix with oatmeal, raisins and nuts, add to sugar mixture. Add soda dissolved in water, add cocoanut. Drop on greased pan and bake at 350 for 15 minutes or until done.

Prairie Guild Cookbook
Mary McCormick

## ALMOND TORTE

1 lb sugar
1 dozen eggs
1 lb shelled ground almonds

Separate eggs. Beat yolks with sugar for 15 minutes. (gets thick) Add almonds. Fold in beaten whites. Line bottom of angel food cake pan with wax paper. Bake at 325 for about 1 1/2 hours or until firm.

Ruthie Faris

## LEMON SQUARES

2 C flour
3/4 C butter or margerine
1/2 C cocoanut
1 1/2 C brown sugar
1/2 C chopped walnuts
2 Tbs flour
1/4 tsp salt
1/4 tsp baking powder
2 eggs
1 tsp vanilla

Mix first two ingredients as for pie crust and press into a shallow pan 9"x13". Bake 10 minutes at 375. Mix remaining ingredients, spread on the baked part and bake 20 minutes at 350. When thoroughly cool, spread with icing made of powdered sugar, butter and juice and rind of one lemon. Leave over night and next day cut into squares.

From Prairie Guild Cookbook

Betsy Doten

*When Mother used to bake a cake,*
*She'd pour the batter in a pan,*
*Then give the mixing crock to me*
*To "scrape" -- and Boy! Oh Man...!*

*Now Mother has a rubber thing*
*She says works to a "T",*
*And with it scrapes the crock so clean*
*There's nothing left for me.*

## PUMPKIN BARS

4 eggs
1 2/3 C sugar
1 C oil
1 16oz can pumpkin
2 C flour
2 tsp baking powder
2 tsp cinnamon
1 tsp salt
1 tsp baking soda

Mix eggs, sugar, oil and pumpkin together with beater until light and fluffy. Stir dry ingredients together and add to pumpkin mix. Blend thoroughly. Spread batter in ungreased 15"x10"x1" jelly roll pan. Bake at 350 for 25 to 30 minutes. Cool and frost with cream cheese icing.

## CREAM CHEESE ICING

3 oz cream cheese, softened
1/2 C soft margerine
1 tsp vanilla
2 C powdered sugar

Cream margerine and cream cheese until smooth. Stir in vanilla. Beat in powdered sugar a little at a time until smooth. This on winner.

Kay Work

*If the saying is true*
*That we are what we eat,*
*Why, oh why, can't I choose*
*A parfait — tall and sweet?*

## GREEN SQUARE BAR DESSERT

1 C sugar
1/2 C milk
1 egg
2 sticks margerine

Combine and bring to a boil, cool.

2 C graham cracker crumbs
1 C peanut butter

Add to first mixture. Line jelly roll pan with whole graham crackers. Spread with sugar-graham cracker-peanut butter mixture. Press another layer of whole graham crackers onto this. Ice with the following mixture.

1 box powdered sugar
1 stick oleo
1 to 3 Tbs milk
1 tsp vanilla
2 to 3 drops green food coloring

Cover and refrigerate several hours. Cut with sharp knife dipped in water. Keep cool.

Theo Graves

*Do all the good you can, By all the means you can,*
*In all the ways you can,*
*In all the places you can*
*As long as you ever can*

## LEMON DESSERT COOLER

3 egg yolks
1/2 C sugar
1/4 tsp salt
1 tsp grated lemon peel
3 Tbs lemon juice
3 egg whites
1/3 C sugar
1 C cream, whipped
Vanilla wafers

In top of double boiler, beat egg yolks until thick and lemon colored. Gradually beat in 1/2 C sugar, salt, peel and juice. Cook and stir over simmering water till thick. Cool thoroughly. Beat egg whites till soft peaks form. Gradually add 1/3 C sugar, beating well. Fold lemon mixture into whites. Fold in whipped cream.

Line bottom and sides of 10x6x1 1/2 baking dish with crushed wafers. Pour lemon mixture over. Freeze until firm. Cuts 10 squares.

Especially nice dessert after a big meal.

Nadine Hubbard

*Always do right; This will gratify some people and astonish the rest.*

*Mark Twain*

## APPLE CRUNCH

6 Golden Delicious or Gravenstein Apples
1/2 C or less sugar
1/2 tsp cinnamon
1/4 tsp cloves
2 tsp lemon juice

Topping

1/2 C brown sugar
3/4 C sifted flour
1/2 tsp salt
1/2 C margerine
1/4 C chopped nuts

Butter an oblong or 6 C casserole. Peel and slice apples. Combine sugar, spices and lemon juice, Mix with apples,place in dish. Crumble together topping ingredients and top apples with mixture. Bake at 375 for 45 minutes or until apples are tender and topping browned. May be served with whipped cream.

Emily Holsapple

## HOLLY WREATHS

30 marshmallows
1/4 lb margerine
1 tsp vanilla
1/2 tsp green food coloring
4 C cornflakes
cinnamon candies

Use a double boiler, melt marshmallows and margerine, add vanilla and green food coloring. Pour mixture over cornflakes. Drop by spoonfuls onto cookie sheet and shape into wreaths or circles. Dot with cinnamon candies. Let stand until firm. Quick and easy especially for youngsters to prepare and enjoy.

Hazel Cole
Breaking Bread Cookbook

## DESSERT FRUIT SOUP

2 pkg dried fruit(peaches, apricots etc), cut
1/2 C raisins
1/2 C dried currants
1/2 lb prunes (not Pitted)
3 sticks cinnamon
6 whole cloves (may be omitted if you wish)
4 qts cold water
1 pint maraschino cherries with juice
1 46oz can apricot nectar

Bring all to a boil and cook 5 minutes. Take out fruit before it gets mushy and put in separate bowl. Add to liquid; 1/2 C sugar, 2 tsp vinegar and 1/2 C large size pearl Tapioca. Soak tapioa in cold water overnight or at least 3 hours. Boil one hour or until tapioca is clear. Remove from stove and add fruit. As you can see this makes a large quantity and can be kept in the refrigerator until all is used. This is Lynn Faulk's old Norwegian recipe, which he makes himself.

Submitted by Lucy Helm

## BABY CHEESECAKES

2 8 oz. pkg. cream cheese
3/4 C sugar
1 tsp vanilla
2 eggs
Vanilla wafers (Sunshine brand)
Maraschino cherries

Mix first 4 ingredients till smooth. Use "midget" cupcake papers. Put a vanilla wafer in bottom of each cup. Fill each 3/4 full of mixture. Top each with half of cherry. Bake 10-15 minutes at 350.

Pat Hoover

## RASPBERRY DESSERT

1 C soft butter (1/2 margerine)
1 1/2 C flour
1 tsp sugar
Mix and press into 9x13 pan,bake 350 for 25 minutes.

layer #1

1 C butter(1/2 margerine)
2 C powdered sugar
16 oz cream cheese
Mix and spread on crust.

layer #2

1 C chopped nuts

layer #3

1 3 oz pkg raspberry jello
1 cup boiling water
2 10 oz pkg frozen raspberries
Mix and spread
Top with 8 oz Coolwhip. Chill overnight.

Helen Nielsen

## INDIVIDUAL CHEESECAKES

3 large cream cheese
1 C sugar
4 eggs

Beat together. Place a vanilla wafer in each muffin tin paper cup (makes 24). Fill 3/4 full. Bake 350 for 15 minutes. Cool. Add cherry pie filling. Eat with fingers in the paper cups.

Mary Lou Clarey

## CUSTARD DESSERT

1 pkg Zwebak
2/3 C sugar
1 stick butter or margerine
1 Tbs cinnamon

Melt margerine, mixed with crushed Zweback, sugar and cinnamon. Press half the mixture in bottom of 8" square pan.

2 C milk
1/2 C sugar
3 egg yolks
2 Tbs cornstarch
2 tsp vanilla

Heat milk; beat eggs yolks, sugar and cornstarch together; add to the milk and cook until thick in double boiler. Beat the egg whites until stiff and add to thickened pudding along with vanilla. Pour into pan that has been lined with crumbs. Sprinkle with remainder of crumbs. Bake at 250 for 45 to 50 minutes or until a sharp knife cut into pudding comes out clean. Cool. Serves 4 to 6. This was given to me by Marna Copsey( Myrna Bruscas' mother)

Lucy Helm

## CRANBERRY STEAMED PUDDING

2 C fresh cranberries, sliced lengthwise
1 Tbs sugar, sprinkle over and let set
1/2 C hot water
1/2 C molasses
2 tsp soda
1 1/2 C flour
dash salt

Mix all together well, place in greased 3 lb Crisco can or any steam mold. Cover with foil and tie on. Bring to a boil and steam for 1 1/2 hours. Serve warm with following sauce.

1 stick oleo
1 C sugar
1/2 C cream or evaporated milk

Put in saucepan and bring to a boil. Serve hot. This is from Old Union Depot Restaurant.

Marian Crothers

## FRESH RHUBARB DESSERT

4 C chopped rhubarb into 9" square pan
sprinkle with 3oz pkg strawberry Jello
sprinkle with 1 C sugar (may use less)
sprinkle with 1/2 pkg yellow cake mix
pour on 1 C cold water and 1/2 C melted butter

Bake at 350 for one hour. Serve warm or cold with soft ice cream, half and half or whipping cream. Any variation of berries may be used. If raspberries are used, use raspberry jello.

Ann Rickabaugh

## HERSHEY MARSHMALLOW DESSERT

(First amount will serve 6 made as a pie. Second amount serves 15 made in a 9x13 pan and cut in squares.)

Melt 20 (30) marshmallows in 1/2 C milk and 5 (8) almond Hershey bars. Cool. Whip 1/2 pt. (1 pt.) whipping cream, and fold into cooled mixture. Put into crust.

Crust - 20 (30) graham crackers rolled and combined with 1/4 lb. butter. Work together as for pie crust. Pat crumb mixture into suitable dish. Bake crumb mixture 375 about 10 minutes until lightly browned. Cool. Fill with Hershey mixture. Refrigerate overnight.

May reserve a few crumbs to sprinkle over top.

Virginia Daubert

## PEANUT BRITTLE

Bring to boil in a heavy pan:

2 C sugar
1 C light Karo Syrup
1/2 C water

Add:

1 C butter

Cook to 280°, stirring occasionally.

Add:

2 C raw peanuts (Spanish)

Cook to 305°, stirring constantly.

Remove from heat and stir in:

1 tsp soda

Beat well.

Pour onto cookie sheet and let cool.

When cool turn out of cookie sheet and break into pieces.

## PINK DIVINITY

3 C white sugar
3/4 C White Karo syrup
3/4 C water
1/4 tsp salt
2 egg whites
1 3-oz. pkg of cherry flavored jello
1 tsp vanilla
1 C chopped walnuts
1 C maraschino cherries (cut up)

Cook first 4 ingredients to hard ball stage of 250°. Remove mixture from heat. In a separate bowl beat egg whites until soft peaks form. Gradually add jello powder to the egg whites, beating until stiff peaks form. Slowly add syrup mixture and continue beating until mix loses gloss. Stir in nuts, cherries and vanilla. Drop by teaspoon's full onto waxpaper.

Mary Stewart

## BROWN SUGAR SQUARES

1 stick oleo
1 C brown sugar (part dark brown,adds flavor)
1 egg, unbeaten
1 tsp vanilla
1/4 tsp salt
1 C flour
1 tsp soda
1 C walnuts, chopped

Melt margerine in a 9" square pan. Add the rest of the ingredients and bake at 350 for 15 to 20 minutes. Watch closely to see that they don't burn. May be doubled for 9"x13" pan.

Emily Holsapple

## Butterscotch Brownies

1/4 C margerine
1 C dark brown sugar, packed
1 egg
1 tsp vanilla
1 C sifted flour
1 tsp baking powder
1/2 tsp salt
1/2 C chopped nuts

Cream margerine and sugar, beat in eggs and vanilla until light and fluffy. Sift together flour, baking powder and salt. Stir into first mixture. Add nuts and spread in greased 8" square pan. Bake at 375, 25 to 30 minutes or until done. Cool in pan and cut into squares, slightly warm. So good, I always double recipe because they keep and improve when kept in closed container.

Fern Peterson

## SAUCEPAN BROWNIES

1/3 C shortening
1 C sugar
2 eggs
1/4 tsp salt
2 squares chocolate
1 tsp vanilla
3/4 C flour
1/2 C chopped nuts

Melt shortening and chocolate together in saucepan, blend in sugar and vanilla, add eggs, flour, salt and nuts. Pour into greased 8"x8"x2" pan. Bake at 350 for 35 to 40 minutes.

Virginia Horst

## MOTHERS BROWNIES

1/2 C shortening
2 squares baking chocolate
3/4 C flour
1/2 tsp baking powder
1/2 tsp salt
2 eggs, well beaten
1 C sugar
1 tsp vanilla
1 C walnuts, chopped

Melt chocolate and shortening together over hot water. Sift flour with baking powder and salt. Beat eggs until light, add sugar and continue beating until thoroughly mixed and thick and light. Add chocolate mixture and blend. Add flour mixture, vanilla and nuts. Pour batter into greased 8" square pan . Bake at 350 for 35 minutes. Cut into squares before removing pan. Sift powdered sugar over top. Makes 16 brownies.

Del Schwab

## NO-COOK FUDGE

1/2 C butter or margarine
1/3 C boiling water
4 1/2 C sifted powdered sugar
1/2 C nonfat dry milk powder
1/2 C unsweetened cocoa powder
dash of salt

Stir butter or margarine into boiling water. Stir until melted. Beat in sifted powdered sugar, dry milk powder, cocoa and salt. Pour into buttered 8x8x2" baking pan. Refrigerate for two hours until firm. Makes 3 dozen 1" pieces.

Joy Cook

## BROWNIES

1 stick margerine
1 C sugar
4 eggs
1 C flour
dash salt
1 regular size can Hershey's Chocolate syrup

Mix eggs, sugar and margerine. Add half flour and half syrup. Mix and add remaining syrup and flour. Bake in 11"x17" pan in 350 oven for 30 minutes. Watch time, 25 minutes may be long enough.

## FROSTING

1 1/2 C sugar
6 Tbs margerine
6 Tbs milk

Boil for one minute. Stir in 1/2 C chocolate chips. Beat until thickened. Pour over brownies. Start frosting after cake comes out.

Mary Jo Bosteels

## CHOCOLATE FUDGE CANDY

Mix together in pan until melted:
8 oz. (1 1/3 C chocolate chips)
1 stick margarine

To that add:
1 egg, beaten
2 1/2 to 3 C powdered sugar
1 tsp vanilla
3/4 C chopped nuts.

Put mixture in a buttered pan, cool, cut and serve.

Lillie Buell

## SPECIAL K NO-BAKE COOKIES

1 C brown sugar
1 C white Karo
2 tsp vanilla
6 C Special K
1 6oz pkg chocolate or butterscotch chips
1 C peanut butter

Bring to a boil sugar and Karo, stir in peanut butter and vanilla. Pour over Special K. Blend well. Pat into a greased 11"x13" pan. Melt chocolate over low heat and use as icing. Cool before cutting. ( approx 60 squares)

Mary Sue Bergeron

## BROWNIES

1/4 lb margerine
2 squares unsweetened chocolate
1 C sugar
1/2 C flour
2 eggs
1 C chopped nuts
1 tsp vanilla
dash salt

Melt chocolate and margerine together in double boiler. Beat together eggs and sugar. Add flour and other dry ingredients and beat vigorously until color lightens. Add nuts, mix well. Bake in greased 8" square pan 325 for 25 to 35 minutes.

Lillie Buell

*So, whether you eat or drink, or whatever you do, do all to the glory of God.* 1 Cor. 10:31

## TUTTI FRUITTI COOKIES

2 C flour
1 tsp soda
1 tsp salt
1/2 C shortening
1 C sugar
1 egg, beaten
1 1/2 tsp orange rind
1 Tbs lemon juice
1/2 C sliced candied cherries
1/2 C coconut

Cream shortening and sugar. Add egg, lemon juice, orange rind, cherries and coconut. Stir in flour mixture. Mix well. Shape into roll. Place in refrigerator overnight. Bake in moderate oven after slicing.

Helen Lieurance
From Breaking Bread

## CRANBERRY SQUARES

1st mixture:

1 C rolled oats
3/4 C brown sugar
1/2 C sifted flour
1/2 C coconut
1/3 C butter

2nd mixture:

1 - 1 lb. can whole cranberries
1 Tbs lemon juice

Melt butter in saucepan and stir in first four ingredients. Remove one-half this mixture. Add cranberry mixture to that in pan. Pour into an 8x8 pan and put other half on top.

Bake at 350 for 40-50 minutes. Cool and cut into squares. If desired, serve with whipped topping. (Serves 8)

Emily Holsapple
From Breaking Bread

# FRUIT COOKIES

1 C butter or margarine
1 1/2 C brown sugar
2 eggs
1 tsp vanilla
1 tsp cinnamon
1 tsp soda
1 tsp salt
2 1/2 C flour
4 slices (4 oz) candied pineapple, diced
1 lb dates, cut up
4 oz ea red and green candied cherries, cut up
1 C each filberts, pecans & walnuts, cut up, not chopped

Cream butter and sugar; add eggs. Add vanilla. Sift dry ingredients together. Mix fruit and nuts together. Alternately add dry and fruit mixtures to creamed mixture. Drop by teaspoonful onto greased cookie sheet. Bake at 375 for 12-15 minutes. Makes 6 - 10 dozen.

Geraldine Chesley

*Hardened brown sugar can be restored by freezing it. When thawed it will be moist and soft again.*

## DELICIOUS COOKIES

1 C white sugar
1 C brown sugar
1 C oil
1 tsp vanilla
1 egg
1 C nuts
3 1/2 C flour
1 tsp cr. of tarter
1 tsp soda
1 tsp salt
1 C oatmeal
1 C rice krispies
1 C fine coconut

Cream sugars and shortening. Add vanilla and egg. Stir in dry ingredients. Mix altogether, chill. Roll in small balls. Press with fork dipped in sugar. Bake 12-15 min., 350. Makes large amount. Can be halved easily.

Marian Crothers

## APPLE BARS

2 C flour
1 C margerine
1 tsp salt
1/2 C milk
1 beaten egg yolk
1 egg white, beaten
5 C apples (cut into small pieces)
1 C sugar
1 tsp cinnamon
3 Tbs flour

Mix first three ingredients together like a pie crust, fold in milk and egg yolk. Roll out onto large cookie sheet, or large Pyrex baker, using half of dough. Spread filling over dough and cover with remaining dough. Beat egg white until foamy and rub over top of crust and bake 400 degrees for 35 to 40 minutes.

Margaret Willis

## SCOTTISH SHORTBREAD

1 lb. butter or 1/2 lb. butter and 1/2 margarine.
1 C sugar
3/4 C white rice flour (Health Store)
4 1/2 C flour

Cream butter, add sugar. Cream until pale yellow. Add rice flour. Gradually add flour until beaters can't take more. Remove beaters and knead with knuckles until all flour is used. Divide into 5 parts. Pat out into square and cut into fingers 1x3". Lift to cookie sheet and prick with fork. Bake 25 min. at 350.

Ellen Freckleton

## CORNFLAKE COOKIES

1 C margerine
1 C white sugar
1 C brown sugar
2 C flour
1 tsp soda
2 eggs, beaten
2 C cornflakes
2 C rolled oats
1/2 tsp baking powder
1 tsp vanilla

Cream sugars and margerine, add eggs and rest of ingredients. Drop by teaspoons on greas-baking sheet. Bake 10 minutes at 325.

Marjorie Jolly

## SUGAR COOKIES

3 C flour
1 C butter or shortening
2 eggs
1 C sugar
3 Tbs milk
1 tsp soda
1 tsp vanilla
A little salt

Mix butter and flour as for pie crust. Beat eggs. Add sugar. Dissolve the soda in the milk and add this to the sugar and eggs, add vanilla and salt. Add this mixture to the butter and flour. Roll thin and bake in hot oven (about 400). These may be made into a roll and put in the ice box and later sliced and baked.

Eloise Boldt
Prairie Guild Cookbook

## SALTED PEANUT, COCONUT COOKIES

1 C brown sugar
1 C white sugar
1 C shortening
2 eggs
1 C coconut
1 C salted peanuts
1 3/4 C flour
1 tsp soda
1 tsp baking powder
1/2 tsp salt
1 tsp vanilla
1 C oatmeal

Cream sugars and shortening. Add the beaten eggs. Combine coconut and peanuts which then is to be added to first mixture. Sift flour, then add salt, soda and baking powder to mixture. Add flavoring. Last add 1 cup oatmeal. Drop from spoon on cookie sheet. Bake in moderate oven. Makes large batch, but they don't last long.

Rip Neal

## MOLASSES SUGAR COOKIES

3/4 C shortening
1 C sugar
1/4 C molasses
1 egg
2 C flour
2 tsp baking soda
1 tsp cinnamon
1/2 tsp cloves
1/2 tsp ginger
1/2 tsp salt
granulated sugar

In large bowl cream together shortening and sugar. Add molasses and egg. Beat well. Sift together flour, baking soda, cinnamon, cloves, ginger and salt; add to first mixture. Mix well, cover and chill. Form into 1 inch balls, roll in granulated sugar and place on greased cookie sheet. Bake at 375 for 8 to 10 minutes. Let stand 1 minute. Remove from pan. Makes 48 cookies.

Mary Johnson

## ANCIL'S OVERNIGHT COOKIES

1 C butter or substitute
2 C brown sugar
2 eggs
1 tsp soda
1/2 tsp salt
1 C nuts
3 1/2 C flour (measure before sifting and sift 3 times)

Mix in order indicated. Press in pan. Leave in refrigerator overnight. Turn out. slice thin and bake in moderate oven. Makes about 7 dz. If one loaf bread pans are used, line with waxed paper. This will fill 1 2/3 pans.

Ruth S. McDonnell
Prairie Guild Cookbook

## SUGAR COOKIES

1 C sugar
1 C powdered sugar
2 eggs
1 C margerine
1 C mayonaise
1/2 tsp salt
1 tsp soda
4 1/4 C flour
1 tsp cream of tartar
1 1/4 tsp vanilla
1 1/4 tsp almond flavoring

Beat together first five ingredients, mix in dry ingredients and add flavorings. Roll into ball. Place on greased cookie sheet. Flatten with a glass rubbed with oleo and dipped in sugar. Bake at 375 for 8 minutes. This was given to me by Susie Fleek.

Lucille Gehringer

## *WEALTH*

*Jim's grandma has*
*A limousine*
*And the biggest house*
*I've ever seen.*

*But my grandma*
*Is best by far,*
*For she has got*
*A cookie jar.*

*Della West Decker*
*Prairie Guild Cookbook*

## COCONUT OATMEAL COOKIES

1 C sifted flour
1/2 tsp baking powder
1/2 tsp baking soda
1/2 tsp salt
1/2 C shortening
1/2 C granulated sugar
1/2 C light brown sugar , packed
1 tsp vanilla
1 egg, unbeaten
1/2 C rolled oats
1 C Baker's Angel Flake coconut

Sift flour, baking powder, salt and soda together. Cream shortening, add sugars gradually and cream together until light and fluffy. Beat in eggs and vanilla. Add flour in four parts, beating well after each addition. Stir in the oats and coconut. Drop from teaspoon onto ungreased baking sheets. Bake in moderate oven (375) for 10 to 12 minutes. Makes 2 1/2 dozen cookies. You might add chocolate chips or nuts if desired.

Lucy Helm

## PUMPKIN PUDDING

1 large can pumpkin
6 eggs
1 can evaporated milk plus enough milk to make 2 C
1 tsp vanilla
1 1/2 C sugar
2 tsp cinnamon

Beat together well and pour into 9"x13" buttered pan. Mix together 1 large pkg yellow cake mix ( not pudding type) 1 stick hard margerine until crumbly. Sprinkle over pumpkin mixture. Bake at 350 for 45 to 50 minutes. Serves 15.

Billie Whistler